

BE + RUE +0 +HE FOOD!

Custom Culinary® PanRoast® Low Sodium Brown Gravy Mix

Product Number: 1743

Product Number	Pack Size	Unit Yield*	Case Yield	
17439CPANZ	8 / 12OZ	68	544	

^{*1} Unit = 2 fl. oz. - 2 tsp. (5 g)







Preparation and Cooking Instructions

Pour one gallon of warm water (100°F/38°C) into a saucepan. Gradually add one full bag (12 ounces) of mix to warm water, whisking thoroughly. Bring to a boil (212°F/100°C), stirring frequently. Reduce heat and simmer 3-5 minutes. Serve immediately or hold on steam table at 160° - 175°F/71° - 79°C. For Half Bag: In saucepan, gradually add 6 ounces of mix to 1/2 gallon of warm water (100°F/38°C), whisking thoroughly. Continue with directions above.

List of Ingredients

Food Starch - Modified, Rice Flour, Whey, Hydrolyzed Soy Protein, Beef Tallow, Hydrolyzed Soy Corn Protein, Caramel Color, Contains 2% or Less of the Following: Onion Powder, Xanthan Gum, Tomato Powder, Dextrose, Disodium Inosinate, Disodium Guanylate, Natural And Artificial Flavors, Carrot Powder, Celery Powder, Garlic Powder, Corn Syrup Solids, Silicon Dioxide (As An Anti-Caking Agent). Contains: Milk, Soy.

Packaging-Storage Information

Store in tight containers in cool 50F to 80F dry areas. 15 months for maximum flavor.

Nutrition F	acts	}						
Serving Size 2 fl. oz. (5 Servings Per Container	ig)							
Amount Per Serving								
Calories 20		Calories from Fat 0						
			%	Daily Va	lue*			
Total Fat 0 g				0%				
Saturated Fat 0 g					0%			
Trans Fat 0 g								
Cholesterol 0 mg					0%			
Sodium 140 mg					6%			
Potassium 30 mg					1%			
Total Carbohydrate	3 g	-			1%			
Dietary Fiber 0 g					0%			
Sugars 1 g								
Protein 0 g								
\(\text{\text{it}} = \text{\text{A}} \\ \text{A} \\ \		\ ('4 - · · ·	·- 0	0.0/				
Vitamin A 18 IU		Vitam	0 %	0 %				
Calcium 0 %	<u> </u>	Iron	0 %					
***************************************			0.0	00 1 :				
*Percent Daily Values diet. Your daily values depending on your ca	s may be	e highei	a 2,00 r or lo	ower ower				
Calorie	s: 2	000		2,500				
Total Fat Less th Sat Fat Less th Cholesterol Less th Sodium Less th	an 20 an 30 an 2	5g 0g 00mg 400mg		80g 25g 300mg 2,400mg				
Potassium Total Carbohydrate		,500mg 00g		3,500mg 375g				

25g

30g

Carbohydrate Dietary

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Fiber