

FINISHED GOODS SPECIFICATIONS

I. PRODUCT TYPE: Trans Fat and MSG Free Brown Gravy Mix

II. LABEL: Chef's Companion®

III. SPECIFIC PRODUCT CODE

Formula #	Pack/Size	GTIN	UPC
57232	8/14 oz.	50719098572324	719098572329

IV. CONTAINER INFORMATION

<u>Net Weight</u>	Gross Weight	Case Cube	Case I L x	***		<u>Cases/</u> Pallet	<u>Cases/</u> Layer	Layers
7 lbs.	8 lbs	0.29	8.5	7	8.5	84	14	6

V. **PRODUCT DESCRIPTION**

A dry sauce mix that will prepare a brown gravy to be used with meat or side dishes.

VI. INGREDIENT STATEMENT

Modified Food Starch, Maltodextrin, Salt, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, and Folic Acid), Partially Hydrogenated Soybean and Cottonseed Oil, Sugar, Hydrolyzed Soy Protein, Dextrose, Natural Flavors (Natural Flavors, Yeast Extract, Soy Lecithin), Dehydrated Onion, Caramel Color, Tomato Powder, Dehydrated Garlic, Disodium Inosinate & Disodium Guanylate, Citric Acid, Extractive of Paprika, Artificial Flavor, and less than 2% Silicon Dioxide added to prevent caking.

Contains: Wheat, Soy.

VII. Q. A. EVALUATION:

- 1. Compare color of batch sample with control sample.
- 2. Compare flavor, color, texture and mouth-feel of prepared batch sample with control sample.
- 3. Compare viscosity of prepared batch sample with control sample.

VIII. PRODUCT PREPARATION:

- 1. Slowly add 14 oz. dry mix to 1 gallon hot water (180 200 F) while mixing with a wire whip.
- 2. Mix well until smooth.
- 3. Cover and let stand 10 minutes.
- 4. Remove cover, mix well and serve

IX. NUTRITION FACTS

Nutrition Facts							
Serving Size 1/4 cup (7 grams Dry Mix) Servings Per Container 64							
Amount Per Serving							
Calories 20	Ca	lories fro	om Fat 0				
		% Da	aily Value*				
Total Fat Og			0%				
Saturated Fat 0)g	0%					
Trans Fatg							
Cholesterol Omg 0%							
Sodium 330mg 14%							
Total Carbohyd	rate 4g		1%				
Dietary Fiber 0g							
Sugars 1g							
Protein Og							
Vitamin A 0%	•	Vitam	nin C 0%				
Calcium 0%	•	Iron C)%				
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500							
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carb	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g				

- X. HANDLING INSTRUCTION Stored at room temperature (≤70 degrees F)
 A. Shipping Conditions: Transport of the product shall be under conditions that will prevent damage to the container. Each pallet of finished product will be wrapped with a minimum of 3 mil. Thick protective stretch film.
 - B. Storage Conditions: Ideal storage condition is cool, dry storage. Keep product from exposure to moisture and heat.
- XI. **SHELF LIFE:** Room Temp (cool, dry storage): 1 year.

Effective 10/07 updt 5/12 updt 11/12 SL Michael yrthe 6/14