

<u>CONFIDENTIAL</u>

Pioneer® Old Fashioned Biscuit Gravy Mix

Product Code 94706

6/24 PIO OFBG

UPC 10041460947068

FEATURES

- This easy to prepare gravy yields a smooth and creamy white gravy with a rich dairy flavor.

- The creamy flavor and smooth consistency makes this gravy a great base for soups, casseroles, chowders and sauces, it is also great for making sausage gravy for topping biscuits.

- Excellent holding qualities; it can be held on a steamtable for up to 8 hours at 165°F.

BENEFITS

- Scratch-made Appeal - Complements menu applications with homemade flavor and appearance.

- Versatility - Can be used in several different recipe applications.

- Easy Preparation - Saves time, labor and waste

- Consistent Performance - Dependable batch after batch.

Shelf Life 360 days Ambient	Case Dimensions
Recommended Storage Temperature: 50 - 90°F	12.19(L) x 8.50 (W) x 6.13 (D) = 0.37 (Cube)
	Pallet 16 tie 6 high = 96 total
Pack 6 / case	Case Wt (gross) 10.0 lbs (net) 9.0 lbs
	Yield / bag 147 fl. oz.

Nutrition Facts

Serving Size 1 1/3 tbsp (10 g) 1/4 cup prepared

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Calories 45		Calories from Fat 20
		% Daily Value
Total Fat 2g		3%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol Omg		0%
Sodium 240mg		10%
Total Carbohydrate 6g		2%
Dietary Fiber 0g		0%
Sugars 1g		
Protein Og		
Vitamin A 0%	•	Vitamin C 0%
Calcium 0%	•	Iron 0%
Thiamin 2%	•	Riboflavin 0%
Niacin 0%	•	Folate 2%

Ingredient Declaration

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP SOLIDS, FOOD STARCH-MODIFIED, PALM OIL, SALT, PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL

Contains less than 2%: DIPOTASSIUM PHOSPHATE, CARRAGEENAN, ARTIFICIAL FLAVOR, SODIUM CASEINATE, SODIUM CITRATE, MONO & DIGLYCERIDES, COLOR ADDED.

CONTAINS ALLERGENS: WHEAT, MILK MAY CONTAIN: EGG, SOY

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Preparation Instructions

Required for Preparation:Water4 quartsGravy Mix24 ounces

1. BRING 3 quarts of water to a FULL ROLLING BOIL.

2. **COMBINE** 1 quart of cool tap water and 1 package of Gravy Mix in a separate container. **MIX** with a wire whisk until lump free.

3. POUR water and Gravy Mix blend into BOILING WATER.

4. STIR until gravy returns to a BOIL. SIMMER for one minute while stirring constantly.

5. **REMOVE** from heat. **POUR** gravy into serving container and maintain internal gravy

temperature at 165°F during service.

NOTE: For multiple batches, follow the same instructions and be sure to return prepared gravy to a BOIL.

FOR SAUSAGE GRAVY:

1. After step 4, STIR in 8 to 16 ounces (depending on individual taste) of chopped, cooked sausage and drippings.

2. STIR until gravy returns to a BOIL.

3. **REMOVE** from heat. **POUR** gravy into serving container and maintain internal gravy temperature at 165°F during service.

SMALLER QUANTITY PREPARATION:

SUBSTITUTE these quantities and follow the same instructions.

Rapidly Boiling Water3 cupsCool Tap Water1 cupGravy Mix1 1/2 cups

Yield: 37 fl oz.

Approved by : \mathcal{R}_{on} Spies(Ron Spies)Title:V. P. Corporate QA7/2/2013This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part110: Current Good Manufacturing in manufacturing, packing or holding of human food.7/2/2013

This product is manufactured in a facility that uses shared equipment to handle products containing wheat, milk, egg and soy.