

**Pioneer® Peppered Old Fashioned Biscuit Gravy Mix**

**Product Code 94722**

**6/24 PIO PPRD GVV**

**UPC 10041460947228**

**FEATURES**

- This easy to prepare gravy yields a smooth and creamy white gravy with a rich dairy flavor and added black pepper.
- With its smooth consistency and with the flavor and appearance of black pepper, this gravy makes a great topping for biscuits, chicken fried steak, mashed potatoes, and chicken fingers. Add cooked crumbled sausage and serve over biscuits.
- Add water only

**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 with this complete mix.
- Consistent Performance - Dependable batch after batch.

**Shelf Life** 360 days Ambient  
**Recommended Storage Temperature:** 50 - 90°F  
**Unit weight** 24.00 oz  
**Pack** 6 / case

**Case Dimensions**  
(L) x (W) x (D) = (Cube)  
**Pallet** 16 tie 6 high = 96 total  
**Case Wt (gross)** 10.0 lbs (net) 9.0 lbs  
**Yield / bag** 146 fl. oz.

**Nutrition Facts**

Serving Size 1 1/3 tbsp (9 g) 1/4 cup prepared  
 Servings Per Container 73

Amount Per Serving	
<b>Calories</b> 45	<b>Calories from Fat</b> 20
<b>% Daily Value*</b>	
<b>Total Fat</b> 2.5g	<b>4%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 230mg	<b>10%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 1g	
<b>Protein</b> 0g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 2%

\*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	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
 Fat 9 • Carbohydrate 4 • Protein 4

**Ingredient Declaration**

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

Contains less than 2%:  
 SODIUM CASEINATE, BLACK PEPPER, MONO & DIGLYCERIDES, COLOR ADDED

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

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## Preparation Instructions

Water 4 quarts  
Gravy Mix 24 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 Water 3 cups  
Cool Tap Water 1 cup  
Gravy Mix 1½ cups

YIELD: 36 fl. oz.

Approved by : *Ron Spies* (Ron Spies) Title: V. P. Corporate QA 3/3/2014

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part 110: Current Good Manufacturing in manufacturing, packing or holding of human food.

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