



FINISHED GOODS SPECIFICATIONS

I. **PRODUCT TYPE:** Beef Gravy Mix

II. **LABEL:** GFS

III. **SPECIFIC PRODUCT CODE**

<u>Product Code</u>	<u>Formula #</u>	<u>Pack/Size</u>
57771	704260	12/15 oz.

IV. **CONTAINER INFORMATION**

<u>Net Weight</u>	<u>Gross Weight</u>	<u>Case Cube</u>	<u>Case Dimensions</u> <u>L x W x H</u>			<u>Cases/ Pallet</u>	<u>Cases/ Layer</u>	<u>Layers</u>
11.25 lbs.	13 lbs	0.56	15	8	8	84	14	6

V. **PRODUCT DESCRIPTION**

A dry sauce mix that will prepare beef gravy, without added monosodium glutamate, to be used with meat or side dishes.

VI. **INGREDIENT STATEMENT**

Modified Food Starch, Maltodextrin, Salt, Partially Hydrogenated Soybean and Cottonseed Oil, Hydrolyzed Vegetable Proteins (Soy, Corn, Wheat), Sugar, Corn Syrup Solids, Caramel Color, Natural and Artificial Flavors (Natural Flavors, Artificial Flavors, Yeast Extract, Thiamine Hydrochloride, Soy Lecithin), Dehydrated Onion, Sodium Caseinate (Milk Derived), Dehydrated Garlic, Spice, Disodium Inosinate and Disodium Guanylate, Citric Acid, Mono & Diglycerides, Extractive of Paprika.

Contains: Milk, Soy, and Wheat.

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. Bring 3 quarts of water to a full boil.
2. Meanwhile, add 1 package of gravy mix gradually to 1 quart of water, stirring vigorously with a wire whip.
3. While stirring constantly, add the gravy mixture to the boiling water. Continue to stir while bringing to a full boil.
4. Reduce heat and simmer for 3 to 4 minutes, stirring occasionally.

Alternate directions:

1. Slowly add 15 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 25	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
*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 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

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): 9 months.

Effective 12/09

Michanne Yates
6/14