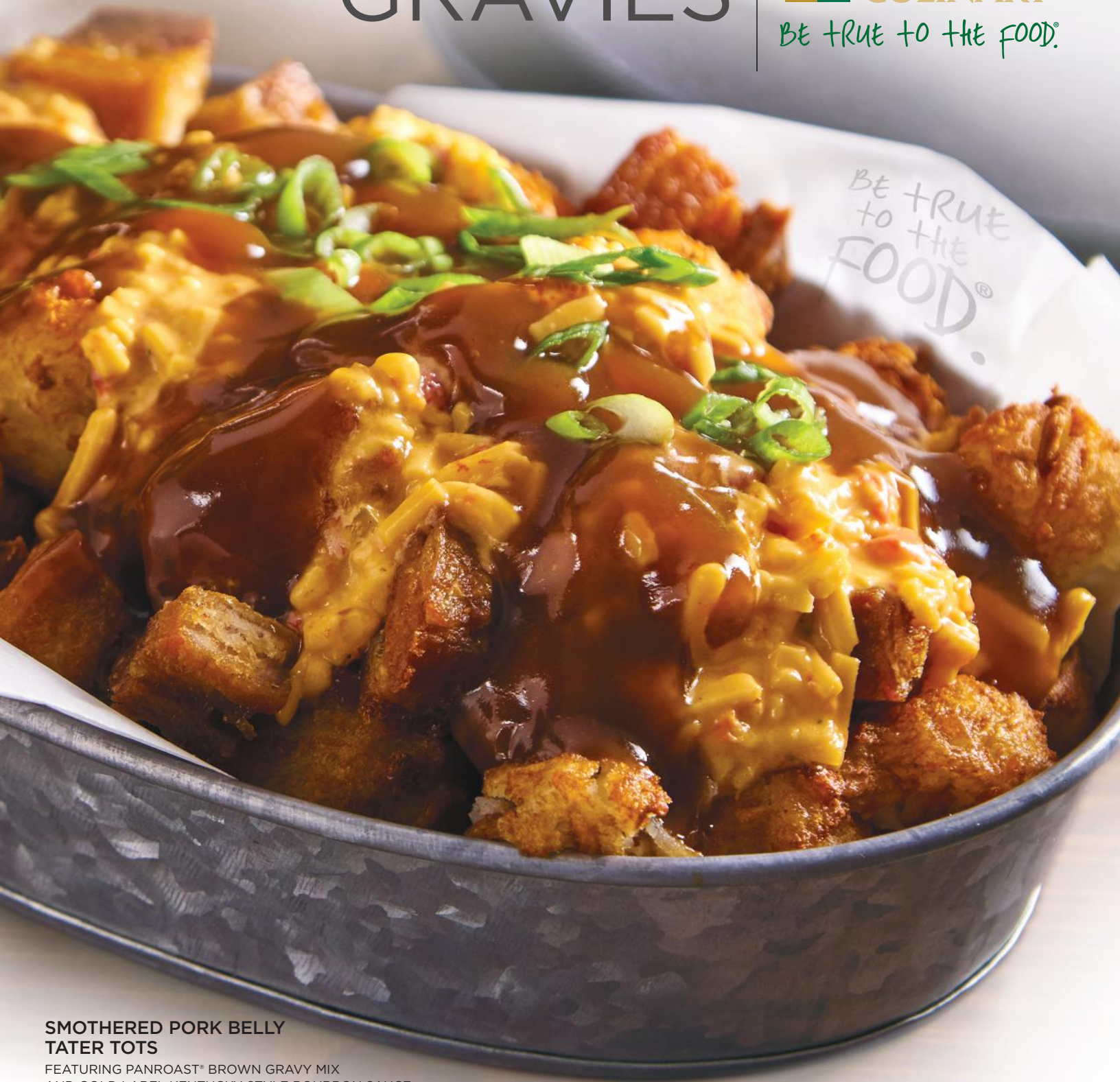


GRAVIES

 **CUSTOM
CULINARY**
BE TRUE TO THE FOOD.®



**SMOTHERED PORK BELLY
TATER TOTS**

FEATURING PANROAST® BROWN GRAVY MIX
AND GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE

THE IDEAL FOUNDATION
FOR CRAFTING SIGNATURE FLAVOR

SAVORY FLAVORS TO *enhance* YOUR MENU

40% of consumers love gravy

Datassential, "Gravy: The SNAP™ Food Profile," 2017.

From Southern-style breakfast to Thanksgiving dinner, gravy is the comfort-food classic that can make a meal memorable. Custom Culinary® gravies reflect the authentic, homestyle flavors and texture that both consumers and operators expect. Our gravies are versatile enough to be served on their own or elevated with the simple addition of one or two ingredients. We make it easy to create new, on-trend flavor profiles for sandwiches, entrées, side dishes and more.

Our portfolio includes meat gravies, white gravies and au jus in tiered formats to meet the needs of every operator. All Custom Culinary® gravies are made with premium ingredients, select seasonings and a state-of-the-art starch system, maintaining their taste and consistency for up to eight hours on a steam table.



32% of full service restaurant menus feature gravy

Datassential MenuTrends, U.S. menu penetration, 2017.

GRILLED SALMON AND SOBA BOWL WITH MISO GRAVY
FEATURING PANROAST® PEPPERED BISCUIT GRAVY MIX



Custom Culinary® PanRoast® Gravy Mixes

- High-quality dry gravy mix format
- Simple one-step preparation—just add to water; boil and serve, or use your favorite preparation method
- No MSG added and 0 grams trans fat per serving, to meet the nutritional demands of today's consumers
- Low sodium options that are also gluten free (tested at less than 20 ppm gluten)
- Consistently smooth, natural mouthfeel for authentic flavor every time, even after refrigeration—and works well in cook/chill operations



Custom Culinary® Master's Touch® Gravy Concentrates

- Premium gravy offering
- Convenient add-water-only paste concentrate format
- Paste format delivers cooked-from-scratch flavor and texture
- Consistent performance and outstanding hold time
- No MSG added and 0 grams trans fat per serving, to meet the nutritional demands of today's consumers

REINVENTING A CLASSIC

While traditional gravies will always be menu staples, they can also serve as a foundation for authentic regional or global varieties used across dayparts. It's as easy as swapping chorizo for sausage to create a Mexican breakfast gravy, adding savory jam for extra-rich brown gravy or including fresh herbs for a signature aromatic touch.

At Custom Culinary®, insights become inspiration. Our chefs combine trend expertise with a keen understanding of flavor to develop dishes that showcase the exciting versatility of Custom Culinary® gravies. Take a look at the possibilities!

BREAKFAST

Bold, inventive breakfast items continue to delight patrons. Southern-inspired recipes are extremely popular right now, so put a special twist on chicken and waffles or biscuits with the addition of a signature gravy.

↑275%: Shrimp and grits is one of the fastest-growing breakfast dishes

Datassential, Sauces & Flavors Study (proprietary), May 2017



BRUSSELS SPROUTS WITH BALSAMIC GRAVY

FEATURING PANROAST® AMERICANA STYLE AU JUS MIX



CARNE ASADA TORTA

FEATURING PANROAST® BROWN GRAVY MIX AND GOLD LABEL JALAPEÑO RELISH



CHORIZO AND CHICKEN TINGA TOSTADAS

FEATURING PANROAST® CHICKEN FLAVORED GRAVY MIX AND MASTER'S TOUCH® ANCHO FLAVOR CONCENTRATE

SIDE DISHES

Boost check averages and traffic with hearty, well-crafted side dishes. Flavor-forward vegetable sides enhanced with gravy give side dishes a starring role on your menu.

Brussels sprouts are up 134% in menu penetration since 2013

Datassential Menu Trends, U.S. menu penetration growth 2013-2017

SANDWICHES

Condiments, sauces and gravies with spicy and alcohol-infused flavors are heating up the menu! Open-faced sandwiches and global favorites like tortas are the perfect platforms for showcasing this trend.

↑50%: Jalapeño is showing strong growth as a sandwich flavor

Datassential, Sauces & Flavors Study (proprietary), May 2017

ENTRÉES

From bowls to handhelds, unconventional flavor mashups are popping up all over center-of-the-plate items. Simply add flavor concentrates or seasoning blends to a classic meat gravy to create a brand-new flavor experience.

Chicken tinga is up 31% over the past four years

Datassential Menu Trends, U.S. menu penetration growth 2013-2017



AUTHENTIC FLAVORS IN CONVENIENT FORMATS

Custom Culinary® gravy mixes and concentrates deliver the roasted flavor and consistency of real pan gravies. Our full product lineup includes versatile products that can be served across dayparts, on their own or utilized as an ingredient in signature recipes.

▲ No MSG Added ● 0g Trans Fat Per Serving ◆ Gluten Free*



ITEM CODE	PRODUCT DESCRIPTION	CASE PACK	YIELD/BAG	▲	●	◆
CUSTOM CULINARY® PANROAST® SAVORY GRAVY MIXES						
1740	PanRoast® Low Sodium Chicken Flavored Gravy Mix	8/12 oz bags	136 oz	▲	●	◆
1743	PanRoast® Low Sodium Brown Gravy Mix	8/12 oz bags	136 oz	▲	●	◆
1762	PanRoast® Beef Flavored Gravy Mix	8/12 oz bags	136 oz	▲	●	
1764	PanRoast® Brown Gravy Mix	8/12 oz bags	136 oz	▲	●	
1764	PanRoast® Brown Gravy Mix	18.5 lb pail	26.5 gal	▲	●	
1766	PanRoast® Pork Flavored Gravy Mix	8/12 oz bags	140 oz	▲	●	
1783	PanRoast® Chicken Flavored Gravy Mix	8/12 oz bags	132 oz	▲	●	
1790	PanRoast® Turkey Flavored Gravy Mix	8/12 oz bags	136 oz	▲	●	
1790	PanRoast® Turkey Flavored Gravy Mix	18.5 lb pail	26.5 gal	▲	●	
CUSTOM CULINARY® PANROAST® AU JUS MIXES						
1711	PanRoast® Americana Style Au Jus Mix	24/4 oz bags	128 oz	▲	●	
1711	PanRoast® Americana Style Au Jus Mix	25 lb pail	100 gal	▲	●	
1715	PanRoast® Au Jus Mix	24/4 oz bags	64 oz	▲	●	
CUSTOM CULINARY® PANROAST® WHITE GRAVY MIXES						
1718	PanRoast® Low Sodium Country Gravy Mix	6/20 oz bags	144 oz	▲	●	◆
1772	PanRoast® Old Fashioned Biscuit Gravy Mix	6/20 oz bags	144 oz	▲	●	
1774	PanRoast® Peppered Biscuit Gravy Mix	6/20 oz bags	140 oz	▲	●	
1774	PanRoast® Peppered Biscuit Gravy Mix	20.5 lb pail	17.5 gal	▲	●	
1776	PanRoast® Country Gravy Mix	6/20 oz bags	144 oz	▲	●	
CUSTOM CULINARY® MASTER'S TOUCH® GRAVY CONCENTRATES						
8305	Master's Touch® Herb Roasted Au Jus Concentrate	6/12 oz tubs	98 oz	▲	●	
1731	Master's Touch® Beef Gravy Concentrate	6/13.6 oz tubs	77 oz	▲	●	
1745	Master's Touch® Turkey Gravy Concentrate	6/13.6 oz tubs	77 oz	▲	●	

* Tested at less than 20 ppm gluten.



At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by visiting CUSTOMCULINARY.COM or calling 1.866.878.3827.



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