



BREAKFAST BISCUITS
with Country White Gravy with Pepper
Instant Mix

Gravy Mixes

EFFORTLESS VERSATILITY

From interesting flavor combinations to traditional authentic ingredients, create countless, great-tasting dishes with our wide variety of gravy mixes.

- **Brown** - A universally popular gravy profile with a hearty, savory taste and a light brown color. Serve over meatloaf, noodles or mashed potatoes; ladle over french fries for poutine; add in sautéed mushrooms or onions and butter; blend into beef before grilling burgers.
- **Beef Flavor** - A blend of robust roast-beef flavor, herbs and spices that has an intense, hearty, savory taste and rich dark brown color. Mix with sour cream for a stroganoff; use in pot pies; serve with an open face roast beef sandwich; ladle over beef tenderloin; use as a base for soups; add soy sauce to boost meaty flavor and add richness.
- **Chicken Flavor** - A blend of lively roast-chicken flavor, onion, herbs and spices with a hearty rich taste and golden color. Add beer and rosemary and serve over roasted potatoes or chicken; replace cream and butter in Yukon Gold mashed potatoes; use in pot pies or chicken-potato bowls; great as a base for soups and dumplings.
- **Turkey Flavor** - A mildly seasoned flavor with herbs and spices with characteristics of roasted turkey and a buttery yellow color. Add Chardonnay wine and serve over turkey, stuffing or with roasted seasoned potatoes; combine with sage or cranberry sauce for a savory or sweet twist.
- **Country White** - A creamy white, opaque gravy with a rich dairy flavor with bits of cracked black pepper. Add pork or turkey sausage and serve over biscuits; offer as a dipping sauce for chicken strips; pour over chicken fried steak; use as a base for chowders and sauces.



HOLIDAY ENTREE
with Turkey Flavor Gravy Instant Mix



CHICKEN AND MASHED POTATOES
with Chicken Flavor Gravy Instant Mix



STEAK & MASHED POTATOES
with Beef Flavor Gravy Instant Mix



MADE-FROM-SCRATCH TASTE DONE WITH EASE

- Great for large volume settings to meet the demand for fresh in a labor-saving format
- Shelf-stable, freeing up valuable storage space and reducing waste



EASY PREP

Instant Gravy

1. Measure 1 gallon hot water (180°-190° F) into mixing container.
2. Pour in bag of gravy mix while stirring with wire whisk. Stir until mix is dissolved and smooth.

Product Description	Manufacture Code	Dot Code	UPC	Case Pack	Servings Per Case	Serving Size *	Cal.	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Total Carbs. (g)	Total Sugars (g)	Protein (g)	Fat Free Per Serving	Gluten Free
Instant Sodium-Conscious Gravy Mix			10072058														
Chicken Flavor Gravy Instant Mix - With Other Natural Flavors - No MSG	G406-F6700	549152	609396	8/14.1 oz	552	2 t (6g)	20	0	0	0	0	160	4	1	0	✓	✓
Instant Gravy Mix			10000645														
Brown Gravy Instant Mix	074T-T0700	430424	000745	8/14 oz	552	1 T (6g)	20	0	0	0	0	320	4	0	0	✓	✓
Beef Flavor Gravy Instant Mix - With Other Natural Flavors	075T-T0700	430425	000752	8/14 oz	552	2 t (6g)	20	0	0	0	0	280	4	0	0	✓	✓
Chicken Flavor Gravy Instant Mix - With Other Natural Flavors	073T-T0700	430423	000738	8/14 oz	552	2 t (6g)	20	0.5	0	0	0	260	4	0	0		✓
Savory Poultry Flavor Gravy Instant Mix - With Other Natural Flavors	323T-T0701	430476	003234	8/14 oz	560	1 T (6g)	25	1	0.5	0	0	300	4	0	0		
Turkey Flavor Gravy Instant Mix - Artificially Flavored	079T-T0700	430428	000790	8/14 oz	560	2 t (6g)	20	0.5	0.5	0	0	310	4	0	0		
Aus Jus Instant Mix	077T-T0700	430427	000776	12/8 oz	876	1 t (3g)	10	0	0	0	0	340	2	0	0	✓	
Country White Gravy w/ Pepper Instant Mix	086T-T0700	430432	000868	8/25 oz	600	1 T (9g)	45	2.5	2	0	0	310	5	1	0		✓
Vegan Gravy Mix			1007205														
Vegan Au Jus Gravy Mix - Artificially Flavored	G105-T0700	739584	8632615	12/8 oz	804	1 t (3g)	10	0	0	0	0	360	2	0	0	✓	
Vegan Brown Gravy Mix	G106-T0700	739586	8632622	8/14 oz	560	2 t (6g)	20	0	0	0	0	320	4	0	0	✓	
Vegan White Gravy Mix	G107-T0700	739587	8632639	8/25 oz	600	1 1/3 T (9g)	45	2.5	2	0	0	350	5	0	0		✓

Nutritional data computer generated and calculated per serving on dry mix only (not fully prepared gravy). Results may vary. * t = teaspoon and T=Tablespoon