Pioneer® Roasted Turkey Gravy Mix

Product Code 94546

6/11.3 PIO RST TRKY GVY

UPC 10041460945460

Features:

- This Roasted Turkey gravy combines the flavors of roasted turkey, onion, celery and other seasonings.
- Offers a smooth texture with a light brown color with the visual appeal of meat pieces.
- Ideal served with roasted or baked turkey and other poultry dishes, mashed potatoes, or rice. Also great for making soups, stews, casseroles, potpies and many other recipe applications.
- 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 with this complete mix.
- Consistent Performance- Dependable batch after batch.

MENU EXTENSIONS: Turkey and Rice Soup, Turkey Pot Pie, Turkey Stew, Turkey Chili with White Beans, Sage & Cranberry Gravy along with many others.

Shelf Life 180 days Ambient

Recommended Storage Temperature: 50 - 90°F

Unit weight 11.30 oz

Pack 6 / case

Case Dimensions

11.81(L) x 8.06 (W) x 5.63 (D) = 0.31 (Cube)

Pallet 20 tie 8 high = 160 total

Case Wt (gross) 5.2 lbs (net) 4.2 lbs

Yield / bag 130 fl oz

Nutrition Facts

Serving Size 1 tbsp (5g) 1/4 cup prepared Servings Per Container 65

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Amount Per Serving	_
Calories 20	Calories from Fat 5

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	12%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%

Sugars 0g Protein 0g

Vitamin A 0%	6 • \	/itamin (0%		
Calcium 0%	• 1	ron 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 Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less Than Less Than Less Than Less Than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g		
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4					

Ingredient Declaration

INGREDIENTS: FOOD STARCH-MODIFIED, SALT, PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), TURKEY, DEXTROSE, MONOSODIUM GLUTAMATE, AUTOLYZED YEAST EXTRACT

Contains less than 2%:

TURKEY MEAT, CHICKEN FAT, NATURAL FLAVORS, ONION, CORN SYRUP SOLIDS, SOY PROTEIN CONCENTRATE, HYDROLYZED VEGETABLE PROTEIN (CORN, SOY, AND/OR WHEAT), SUGAR, MALTODEXTRIN, WHEAT GLUTEN, COLOR ADDED, GARLIC, SOY FLOUR, NONFAT MILK, SODIUM CASEINATE, PEPPER, MONO & DIGLYCERIDES, WHEAT GERM, REFINERY SYRUP POWDER, SPICES, MOLASSES, BROWN SUGAR, DISODIUM INOSINATE, DISODIUM GUANYLATE, SUNFLOWER OIL, XANTHAN GUM, CITRIC ACID, BHA (A PRESERVATIVE), CANOLA OIL, PROPYL GALLATE.

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

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Preparation Instructions

REQUIRED FOR PREPARATION:

Water: 4 quarts
Roasted Turkey Gravy Mix: 11.3 ounces

Directions:

- 1. BRING 3 quarts of water to a FULL ROLLING BOIL.
- 2. **COMBINE** 1 quart of cool tap water and 1 package of Roasted Turkey Gravy Mix in a separate container.

MIX with a wire whisk until lump free.

- 3. POUR water and Roasted Turkey 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.

YIELD: 130 fl. oz.

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

FOR SMALLER QUANTITY PREPARATION:

SUBSTITUTE these quantities and follow the same instructions.Rapidly Boiling Water1 1/2 cupsCool Tap Water1/2 cupRoasted Turkey Gravy Mix1/3 cup

YIELD: 16 fl. oz.

Approved by: Ron Spies (Ron Spies) Title: V. P. Corporate QA 11/26/2012

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part

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

110: Current Good Manufacturing in manufacturing, packing or holding of human food.