400475 - Pioneer Old Fashioned Biscuit Gravy Mix

At C. H. Guenther & Son, we still mill our own wheat to yield the highest quality flour. This flour goes into every batch of gravy mix we produce, giving you gravy with superior holding time, flavor, and texture. Pioneer Old Fashioned Biscuit Gravy mix is the perfect accompaniment to chicken fried steak, chicken tenders, mashed potatoes and more.. To make gravy from scratch,...



MARKETING

W.

• Easy Prep, just add water • Numerous menu applications • Excellent holding qualities • Consistent performance • Homemade taste and appearance • Cost effective



Brand	Brand Owner	GPC Description		
PIONEER	C. H. Guenther and Son Inc.	Sauces - Cooking (Shelf Stable)		

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
9.5 LBR	9 LBR	No	United States	Undeclared	No

	Shipping						
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
Γ	12.5 INH	8.81 INH	6.75 INH	0.43 FTQ	16x6	360 Days	50 FAH / 90 FAH

Nutrition Facts

408 Servings per container

Serving Size

Calories

Amount Per Serving

1 Tbsp

	% Daily Value*
Total Fat 2 g	3%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 260 mg	11%
Total Carbohydrates 6 g	2%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 3 mg	0%
Iron 0 mg	0%
Potassium 40 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Store in cool, dry place

PRODUCT SPECIFICATIONS



SERVING SUGGESTIONS



Gravy, Specialty Sauces, Soups and Stews, cream base for entrees

PREPARATION & COOKING SUGGESTIONS

B

Required for Preparation: Water 4 quarts, Gravy Mix 24 ounces, BRING 3 quarts of water to a FULL ROLLING BOIL. 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. POUR water and Gravy Mix blend into BOILING WATER. STIR until gravy returns to a BOIL. SIMMER for one minute while stirring constantly. 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: After step 4, STIR in 8 to 16 ounces (depending on individual taste) of chopped, cooked sausage and drippings. STIR until gravy returns to a BOIL. REMOVE from heat. POUR gravy into serving container and maintain internal gravy temperature at 165°F during service. SMALLER QUANTITY PREPARATION: SUBSTITUTE the...

INGREDIENTS



ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, FOOD STARCH-MODIFIED, MALTODEXTRIN, SALT, CORN SYRUP SOLIDS, Contains less than 2%: WHEY PROTEIN CONCENTRATE, SODIUM CASEINATE, MONO & DIGLYCERIDES, COLOR ADDED.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

([]) Milk - C



(Eggs - MC















(!) Mustard - N

(!) Molluscs - N

MORE INFORMATION



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NUTRITIONAL ANALYSIS

Calories	45
Protein	0 g
Total Carbohydrates	6 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	2 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

260 mg
3 mg
0 mg
40 mg

NUTRITIONAL CLAIMS

MORE IMAGES









