

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

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



Nutrition Facts

| | |
|----------------------------|--------|
| 408 Servings per container | |
| Serving Size | 1 Tbsp |
| Amount Per Serving | |
| Calories | 45 |
| % 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.

PRODUCT SPECIFICATIONS



| Code | Dist Prod Code | GTIN | Calculated Pack |
|-------|----------------|----------------|-----------------|
| 94706 | 400475 | 10041460947068 | 6/24 oz |

| 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 | TlxHI | Shelf Life | Storage Temp From/To |
| 12.5 INH | 8.81 INH | 6.75 INH | 0.43 FTQ | 16x6 | 360 Days | 50 FAH / 90 FAH |

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
- Peanuts - N
- Eggs - MC
- Tree Nuts - N
- Soy - MC
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - N

SERVING SUGGESTIONS



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

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.

HANDLING SUGGESTIONS



Store in cool, dry place

PREPARATION & COOKING SUGGESTIONS



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 these quantities and fol...

MORE INFORMATION



PIONEER

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,...



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 | |

| | |
|--------------|--------|
| Sodium | 260 mg |
| Calcium | 3 mg |
| Iron | 0 mg |
| Potassium | 40 mg |
| Zinc | |
| Phosphorus | |
| | |
| Thiamin | |
| Niacin | |
| Riboflavin | |
| Vitamin B-12 | |
| Nitrates | |

NUTRITIONAL CLAIMS



MORE IMAGES

