#### CAMPBELL'S

## 400666 - Campbell's Ready to Serve Brown Gravy, Rich and Flavo...

At Campbell's Foodservice, we want your restaurant kitchen prepped with the best pantry staples so you can deliver top-quality dishes from season to season. Gravy can be a labor-intensive item to make, and we know that getting food to customers in a timely manner is important to every chef. Our ready-to-serve gravy saves your valuable time and doesn't sacrifice flavor or qualit...



MARKETING

REAL FLAVOR: A smooth and rich recipe of real beef stock for a made-from-scratch, homemade taste that's a great accompaniment to a variety of meats.. LABOR SAVER: No need to worry about multi-step prep - just heat, stir, and serve. Our brown gravy can be used as an ingredient, a topper, or a base to your favorite dishes in an instant.. SHELF STAPLE: With a shelf life of 12 months, our versatile gravy is a great kitchen staple to buy in bulk, saving you time and labor.. MENU INSPIRATION: This versatile gravy pairs perfectly with roast beef, meatballs, mashed potatoes, pork loin, lamb, veal and more. ...

PRODUCT	SPEC	IFICA	TIONS							Q
Coc	le		Dis	t Proc	1 Code		G	TIN	Calcu	lated Pack
2000000	20000027148			400666		10051000271485		12 / 50.00 OZ. CAN(S)		
Bran	d			Bra	and Owner				GPC Descri	otion
CAMPBE	CAMPBELL'S		CAMPBELL SOUP COMPANY			Sauces - Cooking (Shelf Stable)				
Gross We	Gross Weight Net Weight		Veight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition	
42.416 LE	42.416 LBR 37		L4 LBR	No			United States		Undeclared	No
					S	hipp	ing			
Length	Length Width He			aht	Volume	TIX	н	Shelf I ife	Storage T	emp From/To

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
17 INH	12.875 INH	7.063 INH	0.895 FTQ	8x7	730 Days	65 FAH / 80 FAH	

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LLERGENS	Â
	n' ; <b>N</b> = 'Free From' ; <b>UN</b> = 'Undeclared' ; 'Derived from Ingredients' ; <b>60</b> = 'Not to Info'
)) Milk - UN	Peanuts - UN
))Eggs - UN	(1) Tree Nuts - UN
Soy - UN	Fish - UN

🛞 Wheat - C 🛞 Shellfish - NI

( Sesame - UN

AL

C = 30 : Der

HANDLING SUGGESTIONS

**PREPARATION & COOKING SUGGESTIONS** 

SERVING SUGGESTIONS

and more.

Min Product Lifespan from Production: 730 Days. Minimum Temperature: 65 Fahrenheit. Maximum Temperature: 80 Fahrenheit.

### PREPARATION & COOKING SOUGLESTIONS

This versatile gravy pairs perfectly with roast beef,

meatballs, mashed potatoes, pork loin, lamb, veal

Heating Directions: Stove: Empty Contents Into 4-Quart Pot. Heat Slowly Until Hot, Stirring Occasionally. Makes About 6 Cups.

#### MORE INFORMATION

Telephone : 1-800-879-7687

## **Nutrition Facts**

Serving Size	Amount	per	serving
24 Servings per	container		

# Amount Per Serving 30

% Daily Value*
2%
0%
0%
14%
1%
0%
rs <b>0%</b>
0%
0%
0%
0%

#### INGREDIENTS

INGREDIENTS: BEEF STOCK (WATER, DEHYDRATED CONCENTRATED BEEF STOCK), WHEAT FLOUR, TOMATO PUREE (WATER, TOMATO PASTE), MODIFIED FOOD STARCH, VEGETABLE OIL (CORN, CANOLA, AND/OR SOYBEAN), CONTAINS LESS THAN 2% OF: SALT, BEEF FAT, YEAST EXTRACT, SUGAR, FLAVORING, CELERY EXTRACT, ONION EXTRACT, GARLIC EXTRACT. CONTAINS: WHEAT

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#### NUTRITIONAL ANALYSIS

Calories	30	Total Fat	1.5	Sodium	320 mg
Protein	1 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	3 g	Saturated Fat	0 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	10 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

#### NUTRITIONAL CLAIMS

#### MORE IMAGES



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