

## Turkey Gravy

Classic roux-thickened holiday gravy with bits of turkey breast meat and traditional poultry seasoning.



Contains Milk and Wheat.

## **INGREDIENTS:**

Water, Turkey Gravy Concentrate (modified food starch, corn oil, chicken broth, partially hydrogenated soy and cottonseed oil, wheat flour [bleached wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin, enzyme, folic acid], cooked turkey meat, sweet whey, salt, yeast extract, onion powder, disodium inosinate and disodium guanylate, natural flavor, carrots, lecithin, caramel color, spices., Mirepoix Base (sautéed vegetables [carrot, celery, onion, and soybean oil], salt, sugar, maltodextrin, mirepoix flavor [autolyzed yeast extract, maltodextrin, canola oil, and natural flavors], modified food starch, disodium inosinate and disodium guanylate, natural flavorings), Enriched Wheat Flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Unsalted Butter (pasteurized cream, natural flavorings), Turkey Breast Meat, Spices, Color, Poultry Seasoning (thyme, sage, marjoram, rosemary, black pepper, and nutmeg).

<b>Nutrition</b>	<b>Facts</b>	
servings per contain		
Serving size	1/4 Cup (63g	
Amount per serving	<b>-</b>	
Calories	50	
	% Daily Value	
Total Fat 3g	4%	
Saturated Fat 2g	10%	
Trans Fat 0g		
Cholesterol 10mg	3%	
Sodium 340mg		
Total Carbohydrate 4g		
Dietary Fiber 0g 0		
Total Sugars 0g		
Includes 0g Added Sugars (		
Protein 1g		
Vitamin D 0mcg	0%	
Calcium 2mg		
Iron 0mg		
Potassium 4mg	0%	
*The % Daily Value tells you how serving of food contributes to a da day is used for general nutrition a	aily diet. 2,000 calories	

CODE	GTIN	PACK SIZE	SHELF LIFE
701377	00667978602140	8-4# Bags/Case	15 months from manufacture

## FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

