

309998C Bisto Southern Style Gravy Granules



Pack Size: 12LT BOX

Details: These delicious gravy granules create a lightly peppered, country-style gravy with a creamy texture. This Southern Style Gravy pairs perfectly with chicken and is ideal for serving with a variety of everyone's favourites; from a Friday night fried chicken takeaway to a quick mid-week chicken dinner. Why not try dipping fries in a rich gravy sauce, or pour your gravy over a juicy chicken fillet burger?

Allergen Information

Contains:

Cereal, Soya, Gluten

Free from:

Celery, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame, Sulphur Dioxide, Crustaceans

Suitable for:

Vegetarians, Vegan

Handling Information

Directions For Use:

To make delicious bisto southern style gravy, just add boiling water and stir! See make up instructions in the table below.

Amount of granules (g) Amount of granules (Tbsp) Amount of water (L) Number of

Storage Instructions:

servings (50ml portion)

Store in a cool dry place, away from direct heat and sunlight. Keep box closed after part use.

Once made up, the gravy is bain-marie stable, although you should dispose of gravy not used after service.

Product Ingredients

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Potato Starch, Maltodextrin, Palm Fat, Salt, Sugar, WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Onion Powder, Yeast Extract Powder (contains BARLEY), Flavour Enhancers (Monosodium Glutamate, Disodium 5'-ribonucleotides), Colour (Ammonia Caramel), Emulsifier (SOYA Lecithin),

Nutritional Information

Typical Values per 100g/ml:

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

Energy:

422 kcal / 1772 kJ

Fat:

15.1 g

of which saturates:

10.3 g

Carbohydrates:

64.7 g

of which sugars:

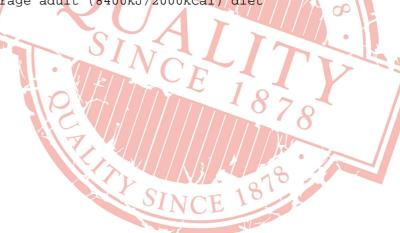
21.2 g

Fibre:

2 g

Protein:

5.7 q



Salt:

5.97 g

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.