



GRAVIES

foodservice range



GRAVIES							
Code:	Product:	Crimson Leaf	Canister	A10 Tin	Pail 10Ltr	Pail 20Ltr	
2700A	Beef Gravy	500g	500g	2kg	7kg	20kg	
2700C	Beef Gravy (reduced salt)		500g	2kg	7kg	20kg	
2700E	Beef Gravy (no added msg)		500g	2kg	7kg	20kg	
2705A	Chicken Gravy	500g	500g	2kg	7kg	20kg	
2705C	Chicken Gravy (reduced salt)		500g	2kg	7kg	20kg	
2705B	Chicken Gravy (no added msg)		500g	2kg	7kg	20kg	
3420	Demi Glace		500g	2kg	7kg	20kg	
5120	Demi Glace (no added msg)		500g	2kg	7kg	20kg	
3050	Rich Brown Gravy	500g	500g	2kg	7kg	20kg	
3050	Rich Brown Gravy (reduced salt)		500g	2kg	7kg	20kg	
2700E	Rich Brown Gravy (no added msg)		500g	2kg	7kg		
7835	Supreme Gravy			2kg	7kg		
5460	Vegetarian Gravy		500g	1.5kg	7kg		

Pallet Configuration			
Packaging Type	Carton Quantity	Pallet Layer	Pallet Height
Crimson Leaf	10	16	8
Canister	12	8	5
A10 Tin	6	8	5
10Ltr Pail	0	16	4
20Ltr Pail	0	16	3

Gravies
Description
These traditional gravy mixes are ready to prepare with a minimum of time and effort. Use alone or as a base for any finished product.
Recommended Usage
Use approximately 50-100 grams of gravy mix to 1 litre of water.
Directions
Mix gravy powder with cold water; bring to the boil, whilst stirring constantly. Simmer until gravy thickens.

