



# DRY POWDERED SAUCES

foodservice range



## DRY POWDERED SAUCES

Code:	Product:	Crimson Leaf	Canister	A10 Tin	Pail 10Ltr
6445	Bechamel Sauce			2kg	7kg
3900	Cheese Sauce			2kg	8kg
6965	Cheese Sauce (Instant)			2kg	
7595	Hollandaise Sauce			2kg	7kg
5565	Mushroom Sauce			2kg	8kg
3535	Napoli Sauce			2kg	7kg
3285	Pepper Sauce	500gm	500gm	2kg	7kg
6290	Steak Diane Sauce	450gm		2kg	8kg
6950	Sweet & Sour Sauce			2kg	8kg
5930	Tomato & Sesame Sauce (sun-dried)	600gm	700gm	2kg	8kg
3235	White Sauce "Freeze Stable"			2kg	8kg

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	5
20Ltr Pail	0	16	4

## Dry Powdered Sauces

### Description

These powdered sauce mixes are convenient and easy to use. This range can be used as a finished sauce or as a base for your own creative taste.

### Directions and Recommended Usage

Mix dry sauce with water. Cook over heat and bring to the boil, whilst stirring continuously. Simmer for 2 minutes.

