

**Conestoga® Low Sodium Peppered Biscuit Gravy Mix**

**Product Code 99484**

**12/12 CON LS PPRD GVV MIX**

**UPC 10041460994840**

**Features:**

- An add water only Peppered Gravy Mix yielding a smooth and creamy gravy with a rich dairy flavor and added black pepper.
- A perfect topping for biscuits, chicken fried steak, mashed potatoes and chicken fingers. Add cooked crumbled sausage and serve over biscuits.
- Also an excellent base for soups, casseroles, chowders and sauces.
- Excellent holding qualities; it can be held on a steamtable for up to 8 hours at 165°F.

**BENEFITS**

- Excellent Quality and Consistency- Scratch-made Appeal, home-made flavor and appearance.
- Consistent Performance- dependable results batch after batch.
- Convenient Preparation- Simple add-water-only preparation. Prepare only what is needed, limiting waste at the end of the day.
- Versatility- Menu versatility- from down-home comfort foods to sophisticated sauces, soups, and specialties.

**Shelf Life** 360 days Ambient  
**Recommended Storage Temperature:** 50 - 90°F  
**Unit weight** 12.00 oz  
**Pack** 12 / case

**Case Dimensions**  
 12.50(L) x 7.00(W) x 7.75(D) = 0.39 (Cube)  
**Pallet** 19 tie 5 high = 95 total  
**Case Wt (gross)** 10.0 lbs (net) 9.0 lbs  
**Yield** 76 ounces (38-2 fl. oz. servings)

**Nutrition Facts**

Serving Size 1 1/3 tbsp (8g) 1/4 cup prepared  
 Servings Per Container 43

| Amount Per Serving           |                             | % Daily Value* |           |
|------------------------------|-----------------------------|----------------|-----------|
| <b>Calories</b> 35           | <b>Calories from Fat</b> 20 |                |           |
| <b>Total Fat</b> 2g          |                             |                | <b>3%</b> |
| Saturated Fat 1g             |                             |                | <b>5%</b> |
| Trans Fat 0g                 |                             |                |           |
| <b>Cholesterol</b> 0mg       |                             |                | <b>0%</b> |
| <b>Sodium</b> 140mg          |                             |                | <b>6%</b> |
| <b>Potassium</b> 35mg        |                             |                | <b>1%</b> |
| <b>Total Carbohydrate</b> 5g |                             |                | <b>2%</b> |
| Dietary Fiber 0g             |                             |                | <b>0%</b> |
| Sugars 1g                    |                             |                |           |
| <b>Protein</b> 0g            |                             |                |           |
| <b>Vitamin A</b> 0%          | • <b>Vitamin C</b> 0%       |                |           |
| <b>Calcium</b> 0%            | • <b>Iron</b> 0%            |                |           |

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

|                           | Calories  | 2,000    | 2,500    |
|---------------------------|-----------|----------|----------|
| <b>Total Fat</b>          | Less Than | 65g      | 80g      |
| <b>Saturated Fat</b>      | Less Than | 20g      | 25g      |
| <b>Cholesterol</b>        | Less Than | 300mg    | 300 mg   |
| <b>Sodium</b>             | Less Than | 2,400mg  | 2,400mg  |
| <b>Potassium</b>          |           | 3,500 mg | 3,500 mg |
| <b>Total Carbohydrate</b> |           | 300g     | 375g     |
| <b>Dietary Fiber</b>      |           | 25g      | 30g      |

Calories per gram:  
 Fat 9 • Carbohydrate 4 • Protein 4

**Ingredient Declaration**

INGREDIENTS: FOOD STARCH-MODIFIED, PALM OIL, MALTODEXTRIN, CORN SYRUP SOLIDS, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, SALT

CONTAINS LESS THAN 2% :  
 GUAR GUM, COLOR ADDED, SODIUM CASEINATE (A MILK DERIVATIVE), BLACK PEPPER, DIPOTASSIUM PHOSPHATE, MONO & DIGLYCERIDES, SODIUM CITRATE, POTASSIUM CHLORIDE, CARRAGEENAN, ARTIFICIAL FLAVOR.

CONTAINS ALLERGENS: WHEAT, MILK  
 MAY CONTAIN: EGG, SOY

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UPC 10041460994840

**Preparation Instructions**

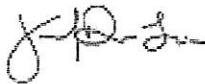
Required for Preparation:

Hot Water (165°F-195°F) 2 quarts

Gravy Mix 12 ounces

1. **POUR** hot water into a 4 to 6 quart container.
2. **ADD** dry mix gradually, while stirring vigorously with a fine wire whisk. Continue to stir vigorously for 1 minute or until dry mix is dissolved.
3. **ALLOW** gravy to stand for 3 to 5 minutes.
4. **STIR** vigorously again with a wire whisk.
5. **POUR** gravy into serving container and maintain internal gravy temperature at 165°F during service.

Approved by :



(Juan DeLeon)

Title: Director Corporate QA

1/25/2016

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part 110: Current Good Manufacturing in manufacturing, packing or holding of human food.

This product is manufactured in a facility that uses shared equipment to handle products containing wheat, milk, egg and soy.



**Formulation Statement for Documenting Grains in School Meals  
Required Beginning SY 2013-2014**

[ *Crediting Standards Based on Revised Exhibit A*  
*weights per oz equivalent* ]

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Conestoga Low Sodium Peppered Gravy Code No.: 99484

Manufacturer: C.H.Guenther & Son, Inc Serving Size: ~8 fl oz (33.4 g dry mix) or 1 cup prepared

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes      No **X**  
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

**II. Does the product contain non-creditable grains:** Yes      No **X** **How many grams:**       
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

**III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.** (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs:     

| Description of Product per Food Buying Guide | Portion Size of Product as Purchased<br>A | Weight of one ounce equivalent as listed in SP 30-2012<br>B | Creditable Amount<br>A ÷ B |
|--|---|---|----------------------------|
| Conestoga LS peppered gravy                  | 8 fl oz                                   | N/A   | 0.25                       |
| <b>Total Creditable Amount<sup>1</sup></b>   |   |   | <b>0.25</b>                |

<sup>1</sup> Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 8 oz

Total contribution of product (per portion) 0.25 oz equivalent

I further certify that the above information is true and correct and that a 8 ounce portion of this product (ready for serving) provides 0.25 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.



Signature  
Indira Reddy, Ph.D

R&D Manager  
Title  
11.05.2015                      210-351-6206

Printed Name

Date

Phone Number