

# MINOR'S TURKEY GRAVY CONCENTRATE

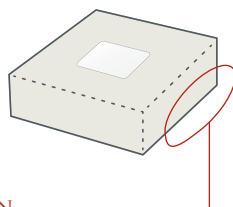
**PRODUCT DESCRIPTION:** MINOR'S Turkey Gravy Concentrate is a USDA approved concentrate made with real turkey meat, sautéed carrots, celery and onions and a touch of sage. Gives the natural appearance and texture of gravy made from scratch. No monosodium glutamate.

**INGREDIENT STATEMENT:** CORN OIL (TBHQ AND CITRIC ACID ADDED TO PROTECT FLAVOR), MODIFIED CORNSTARCH, PALM OIL, WHEAT FLOUR, TURKEY AND TURKEY STOCK, DRIED WHEY, SALT, AUTOLYZED YEAST EXTRACT, CARROTS, MALTODEXTRIN, HYDROLYZED CORN GLUTEN AND SOY PROTEIN, LESS THAN 2% OF FLAVORS, SPICES, SOY SAUCE (WHEAT, SOYBEANS, SALT), DISODIUM INOSINATE/DISODIUM GUANYLATE, TAPIOCA MALTODEXTRIN, DRIED CHICKEN, CARAMEL COLOR, CHICKEN FAT, LIPOLYZED BUTTER OIL. \*OTHER THAN THAT WHICH NATURALLY OCCURS IN THE AUTOLYZED YEAST EXTRACT AND HYDROLYZED PROTEINS. CONTAINS: MILK, SOY, WHEAT INGREDIENTS.



## CASE PACK

MINOR'S Turkey Gravy Concentrate comes refrigerated in a case of either 6 x 13.6oz tubs or 4 x 5.1lb tubs.



## JULIAN CODE EXPLANATION

Julian day code  
(112<sup>th</sup> day of the year, 4/11/10)

production line

101125489107

year, 2010

plant#

hour code

## PREPARATION INSTRUCTIONS

### EQUIPMENT OPTIONS



Stovetop



Steam Kettle



Tilt Braiser

### RECIPE DEVELOPMENT



Bring 2 quarts of water to a rapid boil; turn off heat.



Immediately add 1 container of gravy concentrate. For a smaller measure, add 2 cups of water to 1/3 cup of gravy concentrate.



Mix with a wire whisk until product is smooth and thickened.



To insure optimum thickness and safe food handling, gravy should reach and maintain a temperature of 165°

## KEY BENEFITS

- Superior turkey gravy flavor
- Consistency in preparation
- Allows advance preparation.
- Easy to prepare smaller batches.
- Reduces waste and improves operational efficiency.
- Controls costs
- Ready to use

## SPECIFICATIONS

	13.6 OZ TUB	5.1 LBS TUB
Globe Code:	11003440	11003415
GTIN:	00074826086067	00074826205048
Yield/Container:	2 ¼ qts	3 ½ gal
Yield/Case:	3 ½ gal	14 ¼ gal
Pack Size:	6 x 13.6 oz	4 x 5.1 lbs
Servings/Container:	about 37	about 222
Net Wt./case:	5.10 lbs	20.40 lbs
Gross Wt./case:	5.80 lbs	22.20 lbs
Volume:	0.219	0.725
Case (L x W x H):	11.60" x 7.75" x 4.20"	13.50" x 13.25" x 7.00"
Pallet Configuration:	20x13=260 cases/pallet	12x8=96 cases/pallet
Storage/Shelf Life:	1 yr refrigerated unopened, 2-3 days refrigerated open	

## NUTRITIONAL FACT PANEL

### Nutrition Facts

Serving Size 2 tsp (10g)  
Makes 1/4 cup prepared

#### Amount Per Serving

**Calories 50** Calories from Fat 40

#### % Daily Value\*

**Total Fat** 4.5g **10%**

**Saturated Fat** 1g **7%**

**Trans Fat** 0g

**Cholesterol** 0mg **0%**

**Sodium** 250mg **10%**

**Total Carbohydrate** 3g **1%**

**Dietary Fiber** 0g **0%**

**Sugars** 0g

**Protein** 1g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Not a significant source of trans fat, cholesterol, fiber, sugar, vitamin A, vitamin C, calcium and iron.

## NUTRITIONAL COMPASS



## NUTRITIONAL CLAIMS

- 0 g Trans Fat per serving
- 0 mg of Cholesterol per serving
- No added MSG
- No Artificial Flavors

# **MINOR'S** TURKEY GRAVY CONCENTRATE *Recipe Ideas*

**TURKEY  
TETRAZZINI**  
*Tetrazzini sauce made  
from Minor's Turkey  
Gravy Concentrate*



**TURKEY OPENED FACED SANDWICH**  
*Cover with gravy made from Minor's  
Turkey Gravy Concentrate*



**TURKEY POT PIE**  
*Utilize Minor's Turkey Gravy  
Concentrate as main  
component for filling*

**TURKEY, STUFFING,  
GREEN BEANS AND GRAVY**  
*Top with gravy made from Minor's  
Turkey Gravy Concentrate*



## *Product Applications:*

- *Serve with Roast or Cooked Turkey as Sauce*
- *Gravy for Side Mash Potatoes or Stuffing (Deli's and Take out)*
- *Embellish with Fruit, Vegetables or Nuts: Example (Cranberries & Chopped Walnuts)*
- *Embellish with Wines or Spirits for additional flavor*
- *Add Fresh chopped Herbs or add additional seasonings with Spices*
- *Utilize in Pot Pies or Stews*

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