

300783C



Oxo Original Gravy Granules

Pack Size: 24LT TUB

Product Description:

Instant gravy granules for meaty dishes. Rich in flavour. Very easy to prepare with boiling water.

Brand: Oxo



Ingredient Declaration: Potato Starch, Dried Glucose Syrup, Salt, Beef Fat (6%), WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Flavour Enhancers (Monosodium Glutamate, Disodium Guanylate, Glutamic Acid), Yeast Extract (contains BARLEY), Dried Beef Bone Stock (Bone Stock, Salt), Colour (Ammonia Caramel), Sugar, Flavourings, Onion Powder, Acidity Regulator (Lactic Acid), Potassium Chloride, Pork Gelatin.

Allergens:

NOT APPLICABLE N/A

CONTAINS Cereal, Gluten

MAY CONTAIN Celery, Eggs, Milk, Mustard, Soya

Additional Allergen Information:

Barley	Yes	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE N/A

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	334 kcal / 1410 kJ
Fat	5.8 g
of which Saturates	2.9 g
Carbohydrate	65.8 g
of which Sugars	4.2 g
Fibre	0.5 g
Protein	4.3 g
Salt	13.66 g

Directions For Use:

Using the table below determine the amount of gravy to be prepared and follow these simple instructions: 1. Measure the amount of gravy granules required. 2. Add

granules to the appropriate amount of boiling water whilst stirring quickly and continuously. 3. Allow to stand for 60 seconds and stir again before serving. 4. For even thicker gravy, add more granules. AMOUNT OF BOILING OXO GRAVY GRAVY REQUIRED WATER GRANULES 1 LITRE 1 LITRE 70g 5 LITRES 5 LITRES 350g 10 LITRES 10 LITRES 700g 24 LITRES 22.5 LITRES Whole Pack

Storage Instructions: Store in a cool dry place, contents may settle.

Shelf Life Once Open:

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.