

Turkey sauce mix

DESCRIPTION

The product appears as a light brown coloured powder and has a spicy aroma.

USAGE

For oven roasted turkey or as sauce for turkey sandwiches.

PREPARATION

To make 4 L of Turkey sauce, dissolve 400 g of sauce mix into 1 L of cold water. Add this mix to 3 L of boiling water and mix well. Bring back to a boil and simmer for 3 minutes on low heat, mixing constantly. To make 500 ml (2 cups), use 50 g (5-1/2 tbsp) for 500 ml of water.

INGREDIENTS

Wheat flour, corn starch, modified milk ingredients, modified corn starch, salt, autolyzed yeast extract (soy), monosodium glutamate, sugar, hydrolyzed corn proteins, palm oil, onion powder, colour, seasonings, disodium inosinate, disodium guanylate.

PACKAGING

White plastic container made of (HDPE). Sealed for your protection.

CASE SIZE

6 Units x 1 kg
Height: 7"
Width: 7.875"
Depth: 11.125"
Volume: 0.35 p2

OTHER PACKAGING OPTIONS

6 Pouches x 400 g
Plastic pail 5 kg
Plastic Pail 18 kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
2640	Turkey sauce mix	1 kg (2.2 lbs)	6.3 kg

STORAGE

Store under cool, dry and clean warehouse conditions, off the floor and away from outer walls. Under these conditions the shelf life of the product is estimated at one year or longer.



UPC: 060612264047

Nutrition Facts	
per 2 tsp (6 g)	
Amount	% Daily Value
Calories 20	
Fat 0 g	0 %
Saturated 0 g	0 %
+ Trans 0 g	
Cholesterol 0 mg	
Sodium 370 mg	15 %
Carbohydrate 4 g	1 %
Fibre 0 g	0 %
Sugar 1 g	
Protein 1 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	0 %