

## Ragoût sauce mix

### DESCRIPTION

The product appears as a light brown powder.

### USAGE

Use to make ragoût sauce.

### PREPARATION

To make 4 L of Ragoût 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 tbsp) for 500 ml of water.

### INGREDIENTS

Modified corn starch, wheat flour, salt, corn starch, corn syrup solids, hydrolyzed vegetable proteins (soy, corn), onion powder, palm oil, canola oil, garlic powder, spices, natural flavours, colour (sulphites), disodium inosinate, disodium guanylate.

### PACKAGING

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

### CASE SIZE

6 Units x 1 kg  
Height: 7.875"  
Width: 10.125"  
Depth: 14.875"  
Volume: 0.69 p2

### OTHER PACKAGING OPTIONS

Plastic Pail 5 kg  
Plastic Pail 18 kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
2580	<b>Ragoût sauce mix</b>	<b>1 kg (2.2 lbs)</b>	<b>6.3 kg</b>

### 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:** 060612256046

<b>Nutrition Facts</b>	
per 2 tsp (6 g)	
Amount	% Daily Value
<b>Calories</b> 20	
<b>Fat</b> 0 g	0 %
Saturated 0 g	0 %
+ Trans 0 g	
<b>Cholesterol</b> 0 mg	
<b>Sodium</b> 410 mg	17 %
<b>Carbohydrate</b> 4 g	1 %
Fibre 0 g	0 %
Sugar 1 g	
<b>Protein</b> 0.3 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	0 %