

## Green pepper sauce mix

### DESCRIPTION

The product appears as a brown powder speckled with green peppercorn.

### USAGE

Great with rib steak or other choice cuts of red meat cooked in a frying pan on stove top.

### PREPARATION

To make 4 L of Green Pepper sauce, dissolve 600 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 75 g (1/2 cup) for 500 ml of water. To make a creamier sauce, replace half the water with milk.

### INGREDIENTS

Skim milk powder, modified corn starch, wheat flour, monosodium glutamate, hydrolyzed vegetable proteins (soy, corn), corn starch, palm oil, salt, canola oil, sugar, yeast extract, whole green peppercorn, onion powder, seasonings, xanthan gum, colour, disodium inosinate, disodium guanylate, sulphites.

### PACKAGING

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

### CASE SIZE

6 Units x 750 g  
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
2540	<b>Green pepper sauce mix</b>	<b>750 g (1.6 lbs)</b>	<b>4.8 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: 060612254048

Nutrition Facts	
per 1 tbsp (9 g)	
Amount	% Daily Value
<b>Calories</b> 35	
<b>Fat</b> 0.8 g	1 %
Saturated + Trans 0.3 g	2 %
<b>Cholesterol</b> 0 mg	
<b>Sodium</b> 450 mg	19 %
<b>Carbohydrate</b> 4 g	1 %
Fibre 0 g	0 %
Sugar 1 g	
<b>Protein</b> 1 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	2 %
Iron	2 %