Unilever Food Solutions Finished Product Specification
67893128 - Knorr Brown Sauce Gravy Base 2 x 2 kg

Brand Name	Knorr
Product Name	Brown Sauce Gravy Base
Product Type	Sachet Solutions
Product Description	Dry Sauce Mix
Shelf Life	12 Months
Net Weight	2 kg
Storage Conditions	Store in a cool, dry place. For best before date see bucket.
Food Allergens / Food Intolerance	Cow's milk, soya and wheat gluten. May contain egg.
Directions for Preparation	**Instructions for preparation:** Use 100 g (1 Sachet) of gravy base and 1 L of water. Make a slurry by mixing the gravy base with some (200 ml) of the water in the pot (whisk until powder is fully dissolved). Bring the remaining water to the boil and add slurry while whisking continuously. Bring the sauce to the boil and simmer for 3 minutes, whisking continuously. **Chef's Tip:** To thicken stews using Knorr Brown Sauce Gravy Base, make sure you create a slurry by mixing the gravy base with water before adding to your hot stew.
Country of Origin	Manufactured in South Africa
Key Data - Marketing dates	Coding & Labelling Requirements: Clearly identified with the product code and description, batch number, date of manufacture & expiry date, and net weight.
Ingredients List	Wheat flour (gluten), maltodextrin, modified maize starch, salt, hydrolysed vegetable protein (soya), sugar, vegetable oil† (palm fruit), potassium chloride, caramel colourant (sulphur dioxide), flavourings (cow's milk), flavour enhancers (E631, E627), onion†, white pepper. † Sustainably grown Contains cow's milk, soya and wheat gluten. May contain egg.
Claims	20 x 100 g Sachets **FOP:** RICH, MEATY TASTE NO ARTIFICIAL COLOURS COOKS IN 3 MINUTES MAKES 20L **BOP:** BLAST CHILL STABLE BAIN MARIE STABLE FREEZE THAW STABLE STOVE TOP PREPARATION SUITABLE FOR LACTO-VEGETARIANS NO MSG ADDED RICH BEEF TASTE POUR-OVER GRAVY THICKENER IN STEWS CONSISTENT TASTE
<u>Sensory Evaluation</u>	
Appearance	Dry Powder

Odour	Meaty
Taste	Characteristic Sauce Powder
Texture	Fine Powder

Nutrition Information

Property	UOM	PER 100 g dry product	PER 10 g serving dry product
Energy	kJ	1403	140
Protein	g	7.9	0.8
Carbohydrates	g	69	7
of which Total Sugar	g	6.5	0.7
Fat Total	g	4.1	0.4
Fat of which Saturated Fat	g	1.7	0.2
Fibre - Dietary	g	0.5	<0.1
Sodium	mg	3497	350

Packaging	Polypropylene Bucket and Lid Paper Adhesive Label
Issued by:	**Chantal Reddy** **R&D Formulation for Unilever Food Solutions South Africa** **29/10/2019**