



CHEF-MATE

29013500 - Chef Mate Ctry Susg Grv Amb 6x105oz

Chef-mate Country Sausage Gravy is creamy, full bodied, and hearty with moist, tender pork sausage and a flavorful measure of seasoning



Nutrition Facts

Servings per Container 48
Serving size 1/4cup(62g)

Amount per serving
Calories 90

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 250mg	11%
Total Carbohydrate 4g	1%
Dietary Fiber	%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.1mg	1%
Potassium 85mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Benefits

Unlike canned competitors, Chef-mate products are Cooked Before Canning under pressure to prevent scorching and boiling, preventing tinny or canned flavor
Serve 1/4 to 1/2 cup over warm biscuits, cornbread or open-faced breakfast sandwiches
Packed in an easy-to-stack, shelf stable #10 can. Ready to eat. Superior steam table holding time of 8 hours. Refrigerate after opening.
0 grams Trans Fat per serving

Ingredients

WATER, PORK, SOYBEAN OIL, BLEACHED ENRICHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORNSTARCH, 2% OR LESS OF SALT, SUGAR, DIPOTASSIUM PHOSPHATE, SODIUM CASEINATE, SODIUM STEAROYL LACTYLATE, MALTODEXTRIN, SPICE, CARAMEL COLOR, DISODIUM GUANYLATE, DISODIUM INOSINATE, NATURAL FLAVORS, AUTOLYZED YEAST EXTRACT, CELLULOSE GUM, CALCIUM LACTATE, LACTIC ACID, SUCCINIC ACID, SODIUM CITRATE, CORN SYRUP SOLIDS.

Allergens

Contains:

milk wheat

Handling Suggestions

REFRIGERATE AFTER OPENING.

Serving Suggestions

1/2 cup over warm biscuits, toasted English muffins, baked potatoes or pasta

Prep & Cooking Suggestions

HEATING INSTRUCTIONS:
STOVETOP: Heat contents of #10 can to desired temperature in heavy saucepan, stirring frequently, over medium heat.
STEAM JACKETED KETTLE: Heat contents of #10 can, to desired temperature, stirring frequently.
PRESSURE OR CONVECTION STEAMER: Place contents of #10 can in half steamtable pan, cover tightly. Steam in pressure or convection steamer to desired temperature.
MICROWAVE OVEN: Microwave in microwave-safe container to desired temperature, cover and vent. Stir once during heating.
Store remaining unheated portions in tightly sealed plastic container and refrigerate.

Product Specifications

Brand	Manufacturer
CHEF-MATE	Nestle USA

MFG #	SPC #	GTIN	Pack	Pack Desc.
10050000052285USL	29013500	10050000052285		cs

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
44.6lb	39.36lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.5in	12.5in	7.1in	0.95ft3	8x7	540DAYS	43°F / 86°F



CHEF-MATE

29013500 - Chef Mate Ctry Susg Grv Amb 6x105oz

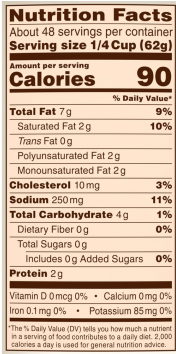
Chef-mate Country Sausage Gravy is creamy, full bodied, and hearty with moist, tender pork sausage and a flavorful measure of seasoning



Nutrition Analysis - By Serving

Calories	90	Total Fat	7g	Sodium	250mg
Protein	2	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	4g	Saturated Fat	2g	Iron	0.1mg
Sugars	0g	Added Sugars	0g	Potassium	85mg
Dietary Fiber		Polyunsaturated Fat	2g	Zinc	
Lactose		Monounsaturated Fat	2g	Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



INGREDIENTS: WATER, PORK, SOYBEAN OIL, BLEACHED ENRICHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORNSTARCH, 2% OR LESS OF SALT, SUGAR, DIPOTASSIUM PHOSPHATE, SODIUM CASEINATE, SODIUM STEAROYL LACTYLATE, MALTODEXTRIN, SPICE, CARAMEL COLOR, DISODIUM GUANYLATE, DISODIUM INOSINATE, NATURAL FLAVORS, AUTOLYZED YEAST EXTRACT, CELLULOSE GUM, CALCIUM LACTATE, LACTIC ACID, SUCCINIC ACID, SODIUM CITRATE, CORN SYRUP SOLIDS.
CONTAINS: WHEAT, MILK INGREDIENTS.



1 00 50000 05228 5



1 00 50000 05228 5