Karlsburger Kitchens

PRODUCT SPECIFICATION

PORK GRAVY MIX

Item #12713

This product is food grade, and all shipments conform to the Federal Food and Cosmetic Act of June 25, 1938, as amended.

PHYSICAL DESCRIPTION:

A tan colored, free-flowing powder with a rich pork flavor.

INGREDIENT STATEMENT:

Wheat Flour, Corn Starch, Modified Corn Starch, Hydrolyzed Corn and Soy Protein, Salt, Sweet Dairy Whey, Sugar, Corn Syrup, Onion Powder, Autolyzed Yeast Extract, Caramel Color, Garlic Powder, Pork Stock, Torula Yeast, Soybean Oil, Disodium Inosinate, Disodium Guanylate, Spices, Canola Oil, Natural Flavor, Turmeric. Contains Sulfites

ALLERGENS:

Wheat, Milk, Soy

STORAGE/SHELF LIFE:

To preserve natural flavor, store in original, unopened containers in a cool, dry area for shelf life of up to one year without loss of flavor and/or functionality.

PACKAGING:

12/13 oz. sealed plastic bags

PALLET CONFIGURATION:

13 oz. 80 Cases/Pallet Total Weight: 780 lb.

QUALITY ASSURANCE:

Karlsburger Foods is USDA Inspected, Certified Organic, Certified Halal, FDA

Registered and operates under a continuous HACCP plan. Karlsburger Foods tests all finished products for Listeria, Salmonella, Standard Plate Count, E. coli, and water activity.

LOT CODE EXPLANATION

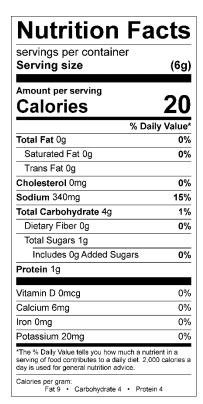
CODE DATE: 1121301

1 = Year of manufacture (2021)

12 = Month product was packed (01 = January; 02 = February; 03 = March)

13 = Day of month product was packed

01 = Batch number



This information represents typical values and is presented in the belief that it is accurate and reliable; however, no warranty is either expressed or implied.

Reference: 4.21.21.075 Effective Date: 5/14/2021 Supersedes: 6/19/2018



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100 GRAM NUTRITIONALS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	5.80	100.00	Vitamin B6 (mg)	0.00	0.07
Basic Components			Vitamin B12 (mcg)	0.01	0.18
Calories (kcal)	17.83	307.37	Vitamin C (mg)	0.03	0.60
Calories from SatFat (kcal)	0.16	2.68	Vitamin D - IU (IU)	0	0
Protein (g)	0.59	10.14	Vitamin D - mcg (mcg)	0.00	0.04
Carbohydrates (g)	3.67	63.36	Vitamin E - Alpha-Toco (mg)	0.00	0.01
Dietary Fiber (2016) (g)	0.07	1.28	Folic Acid (mcg)	0	0
Total Sugars (g)	0.59	10.15	Folate, DFE (mcg DFE)	0.14	2.50
Added Sugar (g)	0.27	4.60	Vitamin K (mcg)	0.01	0.09
Fat (g)	0.09	1.55	Pantothenic Acid (mg)	0.03	0.44
Saturated Fat (g)	0.02	0.30	Minerals		
Mono Fat (g)	0.02	0.31	Calcium (mg)	5.56	95.91
Poly Fat (g)	0.04	0.64	Copper (mg)	0.00	0.02
Trans Fatty Acid (g)	0.00	0.01	Fluoride (mg)	0	0
Cholesterol (mg)	0.03	0.50	lodine (mcg)	0	0
Water (g)	0.12	2.08	Iron (mg)	0.14	2.39
Ash (g)	0.55	9.54	Magnesium (mg)	0.93	16.06
Vitamins			Manganese (mg)	0.00	0.03
Vitamin A - RAE (mcg)	0.06	1.11	Phosphorus (mg)	4.62	79.66
Beta-Carotene (mcg)	0.13	2.25	Potassium (mg)	20.49	353.35
Vitamin B1 - Thiamin (mg)	0.00	0.09	Selenium (mcg)	0.15	2.51
Vitamin B2 - Riboflavin (mg)	0.01	0.19	Sodium (mg)	344.52	5940.02
Vitamin B3 - Niacin Equiv (mg)	0.02	0.40	Zinc (mg)	0.01	0.25

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The food allergens listed below may produce life-threatening reactions in sensitive individuals.

ALLERGEN	YES	NO
Soybeans or soybean products		X
Wheat or wheat products	Х	
Milk	Х	
Eggs or egg products	Х	
Peanuts or peanut products		Х
Fish and fish products (cod, haddock, salmon)	If yes, specify type(s):	Х
Crustacean shellfish and their products (shrimp, crab, lobster)	If yes, specify type(s):	Х
Tree nuts (almond, Brazil nuts, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts (pinyon, pinon) pistachio, walnut)	If yes, specify type(s):	Х

All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish, and tree nuts. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

Completed by: Kia Kivi

Title: Associate Food Scientist

Date: 5/14/2021