



# PRODUCT SPECIFICATION

## NSLP 140 PORK GRAVY MIX

Item #32613, 32625

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

### PRODUCT DESCRIPTION

A free-flowing light brown gravy powder with a savory pork aroma and flavor that is low in sodium.

### INGREDIENTS\*

Modified Corn Starch, Dehydrated Potatoes, Maltodextrin, Pea Starch, Hydrolyzed Soy Protein, Natural Flavor (contains Torula Yeast), Salt, Pork Stock, Sugar, Onion Powder, Yeast Extract, Canola Oil, Garlic Powder, Mushroom Powder, Disodium Inosinate, Disodium Guanylate, Spices.

### ALLERGENS

Soy

### APPLICATION

To make one gallon of gravy: Add one bag (13 oz.) of NSLP Pork Gravy Mix to one-quart cool water. Whip to form a slurry. Add slurry to 3 quarts boiling water. Stir while gravy sets up. Finished gravy may thicken in steam table from evaporation. If necessary, add water to thin.

### ANALYTICAL STANDARDS

Water activity: <0.84

### MICROBIAL LIMITS

APC: <50,000 cfu/g  
E. coli: <10 cfu/g  
Salmonella: Negative  
Listeria: Negative

### OTHER

BE Status: Bioengineered Food

### STORAGE & SHELF LIFE

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is 12 months providing products are held in the proper storage conditions.

### PACKAGING

12/13 oz. sealed plastic bags  
25 lb. pail with re-sealable lid

Nutrition Facts	
Serving size	1/4 cup prepared gravy (5g)
Amount per serving	
<b>Calories</b>	<b>20</b>
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein 1g</b>	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 118mg	2%

\*The % Daily Value 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.

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### PALLET CONFIGURATION

13 oz.	80 Cases/Pallet	Total Weight: 780 lb.
25 lb.	36 Pails/Pallet	Total Weight: 900 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, aerobic plate count (APC), E. coli, and water activity.

### LOT CODE EXPLANATION

CODE DATE: 3030501  
 3 = Year of manufacture (2023)  
 03 = Month product was packed (01 = January; 02 = February; 03 = March)  
 05 = Day of month product was packed  
 01 = Batch number

### 100 GRAM NUTRITIONALS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	5.45	100.00	Vitamin B3 - Niacin Equiv (mg)	0.00	0.06
Basic Components			Vitamin B6 (mg)	0.00	0.03
Calories (kcal)	18.12	332.55	Vitamin B12 (mcg)	0	0
Calories from SatFat (kcal)	0.11	2.05	Vitamin C (mg)	0.26	4.82
Protein (g)	0.64	11.78	Vitamin D - IU (IU)	0.39	7.24
Carbohydrates (g)	3.71	67.98	Vitamin D - mcg (mcg)	0.01	0.19
Dietary Fiber (US 2016) (g)	0.16	2.95	Vitamin E - Alpha-Toco (mg)	0.01	0.24
Total Sugars (g)	0.27	4.92	Folic Acid (mcg)	0	0
Added Sugar (g)	0.24	4.32	Folate, DFE (mcg DFE)	0.11	2.03
Fat (g)	0.10	1.76	Pantothenic Acid (mg)	0.00	0.03
Saturated Fat (g)	0.01	0.23	Minerals		
Mono Fat (g)	0.05	0.87	Calcium (mg)	2.28	41.80
Poly Fat (g)	0.02	0.45	Fluoride (mg)	0.00	0.00
Trans Fatty Acid (g)	0.00	0.01	Iodine (mcg)	0	0
Cholesterol (mg)	0.02	0.29	Iron (mg)	0.12	2.26
Water (g)	0.33	6.00	Magnesium (mg)	0.21	3.85
Ash (g)	0.44	8.03	Manganese (mg)	0.00	0.06
Vitamins			Phosphorus (mg)	7.27	133.48
Vitamin A - IU (IU)	76.96	1412.18	Potassium (mg)	117.94	2163.99
Vitamin A - RAE (mcg)	0.03	0.61	Selenium (mcg)	0.03	0.59
Vitamin B1 - Thiamin (mg)	0.00	0.02	Sodium (mg)	143.74	2637.48
Vitamin B2 - Riboflavin (mg)	0.00	0.00	Zinc (mg)	0.01	0.13

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Reference: 1.13.23.1250  
 Effective Date: 1/13/2023  
 Supersedes: 8/19/2019  
 Prepared by: K Kivi



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

ALLERGEN <sup>1</sup>	YES	NO
Soybeans or soybean products	X	
Wheat or wheat products		X
Milk		X
Eggs or egg products		X
Peanuts or peanut products		X
Fish and fish products (cod, haddock, salmon)	---- If yes, specify type(s):	X
Crustacean shellfish and their products (shrimp, crab, lobster)	---- If yes, specify type(s):	X
Tree nuts (almond, Brazil nuts, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts (pinyon, pinon) pistachio, walnut)	---- If yes, specify type(s):	X
Sesame		X
Sulfites <sup>2</sup>	---- If yes, specify amount:	X

<sup>1</sup>All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish, tree nuts, and sesame. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

<sup>2</sup>The Food and Drug Administration Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) does not regulate sulfites as allergens. However, sulfites are considered a sensitizing chemical in the USA and must be labeled pursuant to 21 CFR 101.100(a)(4) when present at >10 ppm.

ALLERGENIC SUBSTANCES	YES	NO
Gluten (barley, oats, rye, triticale, wheat)		X

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