



GF Gravy Powder (2kg)

UNIT: 1 x 2kg



Description

CHEF Approved gluten free gravy powder has the quality to match the leading brands while giving a competitive edge on cost. Using traditional full flavours and produced using Swiss methods this range could not be more simple – just add water!

- Gluten Free
- Vegan
- Instant, no waiting time
- Long storage life
- Resealable containers
- Superb portion control



Allergen Information



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

Specifications

Nutrition

Typical Values	Per 100g/ml
Energy	1529 kJ 361 kcal
Fat	4 g
- of which saturates	2.6 g
Carbohydrates	76.1 g
- of which sugars	12 g
Fibre	2.3 g
Protein	4 g
Salt	9.34 g

Allergens

Contains Cereal	No
Contains Gluten	-
Contains Milk	May Contain
Contains Eggs	May Contain
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	May Contain
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	May Contain
Contains Soya	May Contain
Contains Molluscs	No
Contains Sulphur Dioxide	No

Dietary Information

Suitable for Vegetarians	Yes
Suitable for Vegans	No
Suitable for Sufferers of Lactose Intolerance	
Suitable for Coeliacs	
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Ingredients

Maltodextrin, Potato Starch, Salt, Yeast Extract, Onion Powder, Tomato Powder, Palm Fat, Natural Flavouring, Sugar, Colour: Caramelised Sugar. Thickener: Guar Gum. Sage

Directions for Use

Instant preparation: Add 75g to 1 litre of boiling water or roast pan juices in a jug, whisk for 30 seconds.

Hob preparation: Add 75g to 1 litre of boiling water or roast pan juices on the hob, whisk until the consistency thickens.

Storage Instructions

Keep in a cool dry place (8-25°C) and protect from light and frost. Always close the container properly.

Packaging

GTIN: 5060392091890
Inner GTIN:
Weight/Volume:
Packaging Type: Plastic Tub

Country of Origin

United Kingdom (United Kingdom)

All Allergen and Nutrition information drawn from www.erudus.com on 21/08/2025