



BLACK PEPPERCORN COUNTRY GRAVY

Use Grande Bravo 300 in milk-based sauce formulations to lower ingredient cost. Bravo can replace skim milk while maintaining dairy flavors and conserving ideal texture and creaminess. This application demonstrates a 50% skim milk reduction.

Ingredient	% (Weight) Control	% (Weight) w/ Grande Bravo
Skim Milk	65.00	32.50
Water	17.00	46.50
Oil	10.20	10.20
Modified Food Starch, GPC™ PURE-GEL® B994	3.00	3.00
Grande Bravo 300	-----	3.00
Flour	3.00	3.00
Salt	1.00	1.00
Black Pepper, Course Ground	0.40	0.40
Xanthan Gum, CP Kelco, Keltrol®	0.20	0.20
Dipotassium Phosphate	0.20	0.20
Total	100.00	100.00

Procedure:

1. Combine skim milk, water, and oil in sauce pan.
2. Hydrate Bravo 300 in water.
3. Add Bravo mixture (if applicable), starch, flour, gum, black pepper, dipotassium phosphate, and salt to sauce pan and mix.
5. Heat sauce to 185°F. Hot fill immediately.
6. Place finished product in ice bath. Once cool, refrigerate.

Nutrition Facts:

Serving Size: ¼ cup (60g)

	Per Serving Control	Per Serving w/ Grande Bravo
Calories (kcal)	44	44
Fat (g)	3	3
Sat. Fat (g)	1	1
Protein (g)	1	1

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Supersedes: NEW



CUSTOM INGREDIENTS GROUP

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