

Bisto Gravy Powder (1 x 3kg)

Product Information

Product Code	S6072
Erudus ID	18f420a9eec34f3c8a8c15fccfb54c2c
Traded Unit GTIN	05010024130510
Internal GTIN	
Supplier Name	Premier Foods
Brand	bisto
Storage	Ambient

Product Description & Ingredients

Product Description	The Original Gravy Powder. 1. At the end of roasting, remove the joint from the roasting tin and set aside to rest before carving. 2. Spoon off most of the fat from the tin, leaving behind the meat juices. 3. Blend the Bisto Powder in a jug with a little of the water to make a smooth paste. 4. Add remaining water to the tin, then stir in the Bisto paste. 5. Bring the gravy mix in the roasting tin slowly to the boil, stirring continuously until thickened. Leftover gravy should not be reheated or reused.
Erudus Ingredients	Potato Starch, Salt, WHEAT Starch, Colour (Ammonia Caramel), Onion Powder, Inactive Yeast Powder (contains BARLEY, WHEAT).

Celery	May Contain	
Cereals Containing Gluten	Yes	
Crustacea	No	
Eggs	May Contain	
Fish	No	
Lupin	No	
Milk	May Contain	
Molluscs	No	
Mustard	May Contain	

Allergens

Nuts	No
Peanuts	No
Sesame	No
Soybeans	May Contain
Sulphites	<10mg

Dietary Information

Suitable for Coeliacs	No
Suitable for Lactose-Free Diet	No
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	Yes
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Nutritional Information

Energy per 100g (kcal)	246 kcal
Energy per 100g (kj)	1045 kJ
Carbs Per 100g	61.1 g
Carbs of which Sugars per 100g	0.5 g
Fat per 100g	0.5 g
Fat of which Saturates per 100g	0.1 g
Protein per 100g	0.5 g
Fibre per 100g	0.5 g
Salt per 100g	24.15 g

Disclaimer:

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