

VER THE PAST FOUR YEARS

RED-EYE GRAVY POUTINEFEATURING CUSTOM CULINARY*

POUTINE SAUCE MIX

ingredients and select seasonings to deliver made-from-scratch flavour in every spoonful, with a non-clumping texture and appealing consistency your customers will love.

Custom Culinary® gravies are easy to prepare and demonstrate unique versatility across the menu. Serve them on their own, or mix in one or two additional ingredients to create your

on their own, or mix in one or two additional ingredients to create your own signature recipes with our gravies as the foundation. Perfect for appetizers, side dishes, breakfast entrées and more.

THE IDEAL FOUNDATION FOR CRAFTING SIGNATURE FLAVOUR

VEGAN MENU ITEMS HAVE GROWN **278**% OVER THE PAST FOUR YEARS*

HOMESTYLE FLAVOUR TO ENHANCE YOUR MENU

Custom Culinary® gravy is known for delivering best-in-class flavour while saving time and labour in the kitchen. It's easy to prepare authentic, savoury gravies thanks to our premium dry mix format—simply add one pouch to four litres of water, whisk, boil and serve!

FEATURING CUSTOM CULINARY

VEGAN BROWN GRAVY AND JALAPEÑO
GUACAMOLE STYLE SEASONING

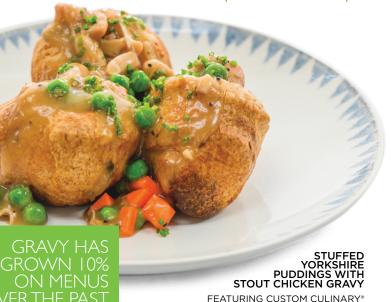


No modified starches

CHICKEN GRAVY

PRODUCT DESCRIPTION

Vegan option now available



VEGAN BROWN GRAVY VEGECERT



The rich, roasted flavour profile of traditional brown gravy, without any meat or dairy ingredients.

CHICKEN GRAVY

A golden chicken gravy with authentic flavour, perfect for poultry-based dishes.

POUTINE SAUCE MIX

Savoury vegetable-based flavour; a traditional Québécois poutine mix.

BEEF GRAVY

Hearty pan-roasted beef flavour with a smooth, natural mouthfeel.



FOUR YEARS*

	TIEM CODE	PRODUCT DESCRIPTION	CASE FACK	TIELD/FOOCH
CUSTOM CULINARY® CHEF'S OWN™ GRAVIES				
	18720750	Vegan Brown Gravy	6/460g pouches	4L
	18720950	Chicken Gravy	6/394g pouches	4L
	18721150	Poutine Sauce Mix	6/380g pouches	4L
	18721350	Beef Gravy	6/450g pouches	4L



At Custom Culinary® we're dedicated to providing exceptional products to enhance any menu and every daypart. Our flavour-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centred on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by contacting your Custom Culinary® representative.

VIELD/BOLICH