

# GRAVIES



## **KOREAN TONKATSU BOWL**

FEATURING CUSTOM CULINARY®  
CHEF'S OWN® PORK FLAVORED GRAVY MIX

THE IDEAL FOUNDATION FOR CRAFTING SIGNATURE FLAVOR

# SAVORY FLAVORS TO ENHANCE YOUR MENU

**77%** of consumers like or love gravy

Datassential, Flavor, 2024

From Southern-style breakfast to Thanksgiving dinner, gravy is the comfort-food classic that can make a meal memorable. Custom Culinary® gravies reflect the authentic, homestyle flavors and texture that both consumers and operators expect. Our gravies are versatile enough to be served on their own or elevated with the simple addition of one or two ingredients. We make it easy to create new, on-trend flavor profiles for sandwiches, entrées, side dishes and more.

Our portfolio includes meat gravies, white gravies and au jus in tiered formats to meet the needs of every operator. All Custom Culinary® gravies are made with premium ingredients, select seasonings and a state-of-the-art starch system, maintaining their taste and consistency for up to eight hours on a steam table.



**39%** of midscale restaurant menus feature gravy

Datassential Menu Trends, U.S. menu penetration, 2024

## **CUSTOM CULINARY® CHEF'S OWN® GRAVY MIXES**

- High-quality dry gravy mix format
- Simple one-step preparation—just add to water, boil and serve, or use your favorite preparation method
- Low sodium options that are also gluten free (tested at less than 20 ppm gluten)
- Consistently smooth, natural mouthfeel for authentic flavor every time, even after refrigeration—and works well in cook/chill operations

## **CUSTOM CULINARY® MASTER'S TOUCH® GRAVY CONCENTRATES**

- Premium gravy offering
- Convenient add-water-only paste concentrate format
- Paste format delivers cooked-from-scratch flavor and texture
- Consistent performance and outstanding hold time

**GRILLED SALMON AND SOBA BOWL WITH MISO GRAVY** FEATURING CUSTOM CULINARY® CHEF'S OWN® PEPPERED BISCUIT GRAVY MIX

**CHICKEN GRAVY  
CHICKEN SANDWICH**  
FEATURING CUSTOM CULINARY®  
CHEF'S OWN® CHICKEN  
FLAVORED GRAVY MIX

## REINVENTING A CLASSIC

While traditional gravies will always be menu staples, they can also serve as a foundation for authentic regional or global varieties used across dayparts. It's as easy as swapping chorizo for sausage to create a Mexican breakfast gravy, adding savory jam for extra-rich brown gravy or including fresh herbs for a signature aromatic touch.

At Custom Culinary®, insights become inspiration. Our chefs combine trend expertise with a keen understanding of flavor to develop dishes that showcase the exciting versatility of Custom Culinary® gravies. Take a look at the possibilities!

79% of consumers like or love breakfast sandwiches

Datassential Flavor, 2024



### SIDE DISHES



**BRUSSELS SPROUTS  
WITH BALSAMIC GRAVY**  
FEATURING CUSTOM CULINARY®  
CHEF'S OWN® AMERICANA-STYLE  
AU JUS MIX

BRUSSELS SPROUTS ARE  
PROJECTED TO GROW  
**+18%** ON US MENUS  
THROUGH 2027

Boost check averages and traffic with hearty, well-crafted side dishes. Flavor-forward vegetable sides enhanced with gravy give side dishes a starring role on your menu.

Datassential Menucast, 2024

### HANDHELDS



**SCALLION PANCAKE STREET  
TACOS WITH BEEF PHO GRAVY**  
FEATURING CUSTOM CULINARY® CHEF'S  
OWN® BROWN GRAVY MIX AND TRUE  
FOUNDATIONS® BEEF PHO BROTH

**+38%** PROJECTED MENU  
GROWTH FOR STREET  
TACOS OVER THE NEXT  
FOUR YEARS

Condiments, sauces and gravies with spicy and alcohol-infused flavors are heating up the menu! Open-faced sandwiches and global favorites like tortas are the perfect platforms for showcasing this trend.

Datassential Menucast, 2024

### ENTRÉES



**CHORIZO AND CHICKEN TINGA  
TOSTADAS** FEATURING CUSTOM  
CULINARY® CHEF'S OWN® CHICKEN  
FLAVORED GRAVY MIX AND MASTER'S  
TOUCH® ANCHO FLAVOR CONCENTRATE

CHICKEN TINGA IS  
PROJECTED TO GROW  
**+33%** ON US MENUS  
THROUGH 2027

From bowls to handholds, unconventional flavor mashups are popping up all over center-of-the-plate items. Simply add flavor concentrates or seasoning blends to a classic meat gravy to create a brand-new flavor experience.

Datassential Menucast, 2024

**SHRIMP & GRITS  
WITH OLD BAY GRAVY**  
FEATURING CUSTOM CULINARY®  
CHEF'S OWN® BROWN GRAVY MIX

## AUTHENTIC FLAVORS IN CONVENIENT FORMATS

Custom Culinary® gravy mixes and concentrates deliver the roasted flavor and consistency of real pan gravies. Our full product lineup includes versatile products that can be served across dayparts, on their own or utilized as an ingredient in signature recipes.

● Gluten Free (Tested at less than 20 ppm gluten) ▶ Vegetarian

ITEM CODE	PRODUCT DESCRIPTION	CASE PACK	YIELD/CONTAINER	WHOLESOME ATTRIBUTES
<b>CUSTOM CULINARY® CHEF'S OWN® SAVORY GRAVY MIXES</b>				
1762	Beef Flavored Gravy Mix	8/12 oz bags	136 oz	
1764	Brown Gravy Mix	8/12 oz bags	136 oz	
1766	Pork Flavored Gravy Mix	8/12 oz bags	140 oz	
1783	Chicken Flavored Gravy Mix	8/12 oz bags	132 oz	
1790	Turkey Flavored Gravy Mix	8/12 oz bags	136 oz	
<b>CUSTOM CULINARY® CHEF'S OWN® WHITE GRAVY MIXES</b>				
1772	Old Fashioned Biscuit Gravy Mix	6/20 oz bags	144 oz	▶
1774	Peppered Biscuit Gravy Mix	6/20 oz bags	140 oz	▶
1776	Country Gravy Mix	6/20 oz bags	144 oz	▶
<b>CUSTOM CULINARY® CHEF'S OWN® LOW SODIUM GRAVY MIXES</b>				
1718	Low Sodium Country Gravy Mix	6/20 oz bags	144 oz	● ▶
1740	Low Sodium Chicken Flavored Gravy Mix	8/12 oz bags	136 oz	●
1743	Low Sodium Brown Gravy Mix	8/12 oz bags	136 oz	●
<b>CUSTOM CULINARY® CHEF'S OWN® AU JUS MIX</b>				
1711	Americana Style Au Jus Mix	24/4 oz bags	128 oz	
<b>CUSTOM CULINARY® MASTER'S TOUCH® GRAVY CONCENTRATES</b>				
1745	Turkey Gravy Concentrate	6/13.6 oz tubs	77 oz	
8305	Herb Roasted Au Jus Concentrate	6/12 oz tubs	98 oz	



At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered 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 visiting [CUSTOMCULINARY.COM](https://CUSTOMCULINARY.COM).**

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