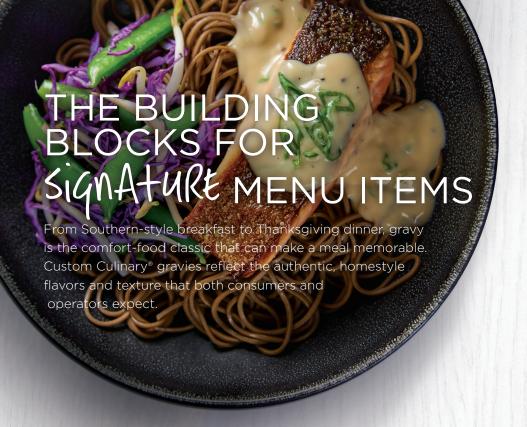






ELEVATING GRAVIES, THE CUSTOM CULINARY® WAY

Datassential MenuTrends, U.S. menu penetration growth 2016-2020.



73% of consumers like or love gravy

Datassential FLAVOR, 2020.

REINVENT THE CLASSICS, WITH EASE

While traditional gravies will always be menu staples, they can also serve as a foundation for authentic regional or globally inspired varieties. Supported by industry insights and the latest culinary trends, our chefs have developed this guide to creating signature gravies that can be featured in many dishes across dayparts. Choose from the following flavor categories and put an exciting spin on your menu with these delicious suggestions!



Add just 1 or 2 ingredients and transform a classic gravy into something **unique** and **unexpected!**

AU JUS

Perfect for steak, stew or sliced roasted beef, au jus adds a unique richness to dishes across the menu. Add even more mouthwatering flavor with complementary notes like bacon, roasted garlic and sun-dried tomatoes.

START WITH:

CUSTOM CULINARY® PANROAST® AMERICANA STYLE AU JUS MIX (1711)

ADD	TO CREATE
Balsamic vinegarHoney	Balsamic Gravy
 Passport Global Flavors[™] by Custom Culinary[®] Kimchi Prep (5226) 	Kimchi Jus
 Custom Culinary® Master's Touch® Ancho Flavor Concentrate (5205) 	Ancho Jus

START WITH:

CUSTOM CULINARY® MASTER'S TOUCH® HERB ROASTED AU JUS CONCENTRATE (8305)

ADD	TO CREATE
• Passport Global Flavors™ by Custom Culinary® Tonkotsu Ramen Pork Broth (6551)	Souped-up Ramen Broth
 Custom Culinary® Gold Label Sun-Dried Tomato Pesto Sauce (9668) 	Tomato Salsa Rossa
• Custom Culinary® Gold Label Bacon Base (9795)	Bacon and Herb Jus

START WITH:

CUSTOM CULINARY® MASTER'S TOUCH® MEAT FIRST® AU JUS BASE (1723)

MEAT FIRST® AU JUS BASE (1723)	
ADD	TO CREATE
 Custom Culinary® Master's Touch® Chipotle Flavor Concentrate (5204) 	Chipotle Au Jus
 Custom Culinary® Master's Touch® Roasted Garlic Flavor Concentrate (9815) 	Roasted Garlic Au Jus
• Custom Culinary® Gold Label Mirepoix Base (9801)	Chicago Jus

BROWN AND BEEF GRAVIES

These bold gravies definitely stand on their own, but thoughtful ingredient additions can make their flavor truly shine. Think roasted mushrooms, chervil or horseradish. Or for a taste of the unexpected, enhance with sweeter inclusions such as dates or sorghum.



FEATURING PANROAST® BEEF FLAVORED GRAVY MIX AND PASSPORT GLOBAL FLAVORS™ BY CUSTOM CULINARY® BEEF PHO BROTH

CUSTOM CULINARY® PANROAST® BROWN GRAVY MIX (1764); LOW SODIUM (1743)

ADD		TO CREATE
 Seafood seasoning 		Chesapeake Gravy
 Custom Culinary® Gold Label Jalapeño Relish (6327) Tequila 		Tequila Jalapeño Gravy
 Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce (9651) 		Kentucky Bourbon Gravy
 Passport Global Flavors[™] by Custom Culinary[®] Al Pastor Sauce (9900) 	\rightarrow	Al Pastor Gravy
Bacon fatMaple syrup		Breakfast Poutine Gravy
Shaved country hamHeavy cream	\Rightarrow	Toasted Sawmill Gravy
 Passport Global Flavors[™] by Custom Culinary[®] Bibimbap Sauce (6569) 		Gochujang Gravy

START WITH:

CUSTOM CULINARY® PANROAST®
BEEF FLAVORED GRAVY MIX (1762)
CUSTOM CULINARY® MASTER'S TOUCH®

BEEF GRAVY CONCENTRATE (1731)		
ADD	TO CREATE	
 Custom Culinary® Gold Label Harissa (9678) Roasted garlic 	Marrakesh Gravy	
ButterTarragonBalsamic vinegar	Steak Gravy	
MalbecTarragon	Gaucho Gravy	
Brown sugarBourbon	Breakfast Bourbon Gravy	
 Horseradish Shredded cheddar	Cheddar Horseradish Gravy	

CHICKEN AND TURKEY GRAVIES

Add tarragon, sherry, mushrooms or leeks to our chicken or turkey gravies to create exceptional sauces that complement global handhelds (such as kebabs or pita sandwiches), poutine and braised dishes. Or, go in a sweet-and-savory direction by adding dried fruit, honey or juice.

Chicken tinga is up 93% on menus over the past four years

Datassential MenuTrends, U.S. menu penetration growth, 2016-2020.

CHORIZO AND CHICKEN TINGA TOSTADAS

FEATURING PANROAST
CHICKEN FLAVORED GRAVY
MIX AND MASTER'S TOUCH
ANCHO FLAVOR CONCENTRATE

CUSTOM CULINARY® PANROAST® CHICKEN FLAVORED GRAVY MIX (1783); LOW SODIUM (1740)

CUSTOM CULINARY® PANROAST®

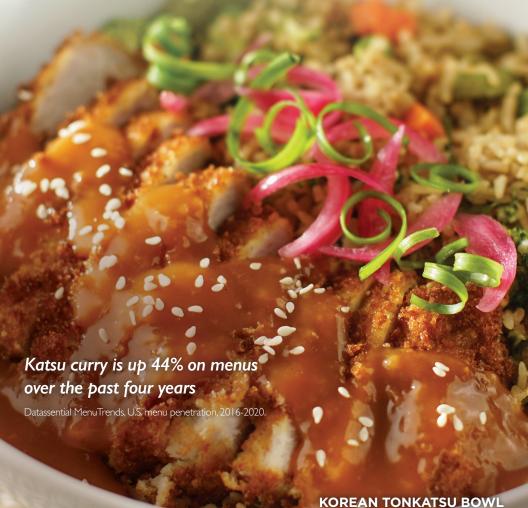
TURKEY FLAVORED GRAVY MIX (1790);

CUSTOM CULINARY® MASTER'S TOUCH® TURKEY GRAVY CONCENTRATE (1745)

ADD	TO CREATE
 Custom Culinary® Master's Touch® Ancho Flavor Concentrate (5205) 	Ancho Chili Gravy
Lemon juiceFresh oregano	Mykonos Gravy
Bacon fatDiced cooked baconSorghum	Smoky Sorghum Gravy
Fresh orange juiceCurry powderCoconut milk	Citrus Curry Gravy
Rye whiskeyChervil	Savory Whiskey Gravy
Country hamEspressoMustard powder	Red Eye Gravy
Cranberry juiceDried cranberries	Cranberry Turkey Gravy
 Passport Global Flavors™ by Custom Culinary® Bibimbap Sauce (6569) 	Korean Fire Gravy
BeerRoasted chicken drippings	Beer Can Chicken Gravy
Sour creamDill	Schnitzel Gravy
Lemon juiceCapersChopped parsley	Chicken Piccata Gravy
• Cream	Classic Supreme Sauce
White wineSageShallots	White Wine and Sage Gravy
Dijon mustardThyme	Dijon Herb Gravy

PORK GRAVY

This unique gravy can be enhanced in a number of ways. For a show-stopping indulgent entrée like a thick-cut pork chop, add cranberries and sage. On the flip side, put a lighter spin on pork tenderloin or poultry with the addition of ginger and reduced white wine.



FEATURING PANROAST® PORK FLAVORED
GRAVY MIX AND PASSPORT GLOBAL
FLAVORS™ BY CUSTOM CULINARY®

BIBIMBAP SAUCE

CUSTOM CULINARY® PANROAST® PORK FLAVORED GRAVY MIX (1766)

	,
ADD	TO CREATE
 Green tomato chow chow 	Chow Chow Gravy
Roasted applesCider vinegar	Orchard Gravy
Mustard seedToasted caraway seedWhite wine vinegar	Sauerkraut Gravy
White wineWhole grain orDijon mustard	Gravy Robert
Caramelized leekGuinness stout	Stout Gravy
Szechuan peppercornsSoy sauceGingerGarlicScallion	Szechuan Gravy
Applejack brandySliced pears	Brandied Pear Gravy
 Custom Culinary® Master's Touch® Chipotle Flavor Concentrate (5204) Fajita peppers and onions 	Santa Fe Style Gravy
 Passport Global Flavors™ by Custom Culinary® Latin-Style Citrus Chili Sauce (9667) 	Latin Citrus Gravy
 Custom Culinary® Gold Label Bacon Onion Marmalade (6548) 	Bacon Onion Gravy
 Passport Global Flavors™ by Custom Culinary® Mole Negro (6571) Poblano peppers 	Mole Poblano Gravy

WHITE GRAVIES

Essential at breakfast and versatile enough to be used across dayparts, our classic white gravies are the perfect flavor carriers. Add unique proteins such as chorizo or smoked brisket, or enhance with bold herbs or additional sauces.

Elotes have shown 127% growth on menus over the past four years

Datassential MenuTrends, U.S. menu penetration, 2016-2020.

ELOTE GRAVY CHILAQUILES

FEATURING PANROAST®
COUNTRY GRAVY MIX

CUSTOM CULINARY® PANROAST®
COUNTRY GRAVY MIX (1776); LOW SODIUM (1718)

Fire-Roasted Corn Elotes Gravy
Burnt Ends Gravy
Pot Pie Gravy
Pimento Gravy
Oaxacan Gravy
Creamy Baja Gravy

START WITH:

CUSTOM CULINARY® PANROAST®
PEPPERED BISCUIT GRAVY MIX (1774)

PEPPERED BISCUIT GRAVITIVIA (1774)		
ADD	TO CREATE	
White misoScallion	Shiro Miso Gravy	
 Custom Culinary® Master's Touch® Ancho Flavor Concentrate (5205) Custom Culinary® Gold Label Jalapeño Relish (6327 	Sweet Heat Gravy	
Roasted mirepoixChopped parsleyCountry ham	Farmhouse Gravy	
PancettaParmesan	Cacio e Pepe Gravy	
 Custom Culinary® Gold Laber Harissa (9678) Mint Parsley 	Moroccan Gravy	

A CLOSER LOOK AT CUSTOM CULINARY® GRAVIES

The Custom Culinary® portfolio includes meat gravies, white gravies and au jus in tiered formats, all made with premium ingredients and select seasonings. And a state-of-the-art starch system means that our gravies maintain their taste and consistency for up to eight hours on a steam table. Custom Culinary® also helps operators meet consumer demand for cleaner label products.

- No MSG added
- O grams trans fat per serving
- Low sodium and gluten free (tested at less than 20 ppm gluten) varieties available



Custom Culinary® PanRoast® Gravy and Au Jus Mixes

- · High-quality dry gravy mix format
- Simple one-step preparation—just add to water, boil and serve, or use your favorite preparation method
- Consistently smooth, natural mouthfeel for authentic flavor every time
- Can be used in breadings and coatings to add a boost of flavor



Custom Culinary® Master's Touch® Gravy and Au Jus 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



BE TRUE TO THE FOOD!



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.

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