Thompsons Food Service Ltd.
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Chef Williams Gravy Mix - Information

A dry blend consisting of starches, salt, flavour and colour components, which, on reconstitution as directed, will produce a brown gravy suitable for use with roast or grilled meats, or in stews and casseroles.

TFS Product Code: 029794
Suppliers Product Code:
Information Last Updated: 20/12/2024
Date Produced: 01/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	306.00
Energy (kJ)	1289.00
Protein (g)	7.14
Carb (g)	65.68
Of Which Sugars (g)	10.36
Fat (g)	3.66
Of Which Saturates (g)	2.25
Fibre (g)	1.58
Salt (g)	15.64

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

WHEAT Flour(WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Maize Starch, Salt, Sugar, Flavour Enhancer Monosodium Glutamate, Hydrolysed Vegetable Protein(SOYA, Maize), Colour E150c, Onion, Palm Oil Fractions, Yeast Extract, Flavouring, Acidity Regulator: Citric Acid, Spice Extract.

Handling Information

Directions for Use

1kg of gravy mix requires 16 litres of water. Mix the required amount of gravy mix with a little of measured water. Add the remaining water and bring to the boil, stirring continuously. Simmer for 5 minutes before serving.

Storage Instructions

Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

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