

MINOR'S DRY ROUX® (SAUCE/SOUP THICKENER)

PRODUCT DESCRIPTION: MINOR'S® Dry Roux® (Sauce/Soup Thickener) is a cooked mixture of butter and flour which replaces classic roux to create all types of fresh-flavored, scratch quality entrees and side dishes. Ideal for both traditionally rich cream sauces and contemporary "light" sauces.

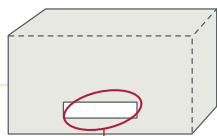
INGREDIENT STATEMENT: WHEAT FLOUR, MODIFIED CORNSTARCH, MALTODEXTRIN, CORN SYRUP SOLIDS, NATURAL BUTTER FLAVOR (WHEY, ENZYME MODIFIED BUTTER OIL, DEHYDRATED BUTTER, CORN SYRUP SOLIDS, SALT, GUAR GUM, ANNATTO, TURMERIC), 2% OR LESS OF VEGETABLE OIL (PARTIALLY HYDROGENATED COCONUT OR PALM KERNEL, HYDROGENATED SOYBEAN), AUTOLYZED YEAST EXTRACT, SODIUM SILICOALUMINATE, SODIUM CASEINATE (A MILK DERIVATIVE), SUGAR, DIPOTASSIUM PHOSPHATE, ARTIFICIAL COLORS, ARTIFICIAL FLAVOR, MONO AND DIGLYCERIDES, DATEM.

CONTAINS: MILK, WHEAT INGREDIENTS.



CASE PACK

MINOR'S Dry Roux comes dry in cases of 4 x 2.5 lb. tubs or 1 x 40 lb. bag in box.



JULIAN CODE EXPLANATION (example only)

Julian day code
(112th day of the year, 4/22/10)

production line

101125489107

year, 2010

plant #

hour code

PREPARATION INSTRUCTIONS

PROCEDURE



Blend Dry Roux and cool water with a wire whisk until smooth (slurry).



Add slurry to hot stock, milk or cream; mix well.



Over medium heat, bring liquid to boil, stirring constantly until thickened.

MEASUREMENTS

Add 1oz. (3 1/2 tbsp) DRY ROUX + 1/2 cup cool water to 1 1/2 cup hot stock = 2 cups thickened soup

Add 4oz. (1 cup) DRY ROUX + 2 cups cool water to 1 1/2 quart hot stock = 2 quarts thickened soup

Add 8oz. (2 cups) DRY ROUX + 1 quart cool water to 3 quarts hot stock = 1 gallon thickened soup

KEY BENEFITS

- Makes fresh flavored, scratch quality entrées and side dishes when used in combination with MINOR'S Bases
- Neutral flavor
- Consistent velvety smooth sauces
- Shelf stable
- Adds as much thickness as needed
- 100% yield
- Thicken recipe at end of cooking process, unlike traditional Roux

NUTRITIONAL CLAIMS

- 0 g Trans Fat per serving
- 0 g Sat Fat per serving
- 0 mg Cholesterol per serving
- Vegetarian
- No Added MSG

SPECIFICATIONS

Pack Size:	4 x 2.5 lb. Tub	1 x 40 lb. Bag in Box
Globe Code:	11250234	11250233
GTIN Code:	10074826604046	10074826604053
Yield/Container:	5 gal.	80 gal.
Yield/Case:	20 gal.	80 gal.
Storage/Shelf Life:	24 months	24 months
Pack Size:	4 x 2.5 lbs.	1 x 40 lb.
Servings/Container:	324	5,184
Net Wt./case:	10.00 lbs.	40.00 lbs.
Gross Wt./case:	12.05 lbs.	41.40 lbs.
Volume:	0.775	1.305
Case (L x W x H)	13.50" x 13.50" x 7.35"	12.45" x 11.25" x 16.10"
Pallet Configuration:	9x8=72 cases/pallet	12x4=48 cases/pallet

ALLERGENS

- Milk
- Wheat ingredients

NUTRITIONAL FACT PANEL

Nutrition Facts

Serving Size 3.5g

Amount Per Serving

Calories 10 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 3g 1%

Dietary Fiber 0g 0%

Sugars less than 1g

Protein less than 1g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	25,000
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375mg
Dietary Fiber		25g	30g



1 CUP (4 OZ.) FLOUR + 4 OZ. BUTTER
TRADITIONAL ROUX INGREDIENTS | 1 CUP DRY ROUX + 2 CUPS WATER
MINOR'S DRY ROUX INGREDIENTS
DRY ROUX COMPONENT EQUIVALENT



SLURRY
MAKE A SLURRY BY ADDING
WATER TO MINOR'S DRY ROUX



BEEF STEW
THICKENED WITH MINOR'S DRY ROUX AFTER COOKING

Product Applications:

- Soups
- Sauces and Gravies
- Pies, Puddings and Custards
- Braises, Stews and Casseroles
- Dips



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