Hearty Foundations®

Gluten-Free Roux

Product Description

RC Gluten-Free Roux is a smooth paste used for lump-free thickening of sauces, gravies and soups. It is non-GMO, clean label, vegan, and low in sodium. It contains no gluten, no trans fat and no MSG. Made in the USA.

Product Usage

Use RC Gluten Free Roux like a classic roux. The resulting products will have the same glossy finish, silky smooth texture and freeze-thaw stability. Contact RC Fine Foods for recipe ideas or suggested uses.

To Prepare: Whisk a measured amount into measured hot or cold liquid. Stock, milk, water or other liquids may be used. The mixture will thicken as you bring it to a simmer. Simmer prepared sauce/gravy for 10 – 15 minutes and strain if desired. Cover if kept in a steam table.

Use as is for a white roux. To make a blonde, brown or dark brown roux, cook the Roux on medium heat stirring frequently until it reaches the color you desire. Whisk in liquids.

Packaging Sizes and Product Yield

Packaged in BPA/Phthalate-free HDPE jars or pails. Each package has a lot code and "Best If Used By" date.

Product Number:	32480	32485
Pack Size:	6/13½ oz. jars	15 lb. pail
Yield:	6 quarts/jar	7.1 quarts/lb.

Storage Conditions and Shelf Life

Storage: Store in a cool, dry place.
Shelf Life: 12 months

Ingredient Statement

Rice flour, canola oil, and maltodextrin.

Nutritional Information

Product Prepared with: Water

	Prepared	Per 100 grams
Weight or Serving Size	½ teaspoon (4 grams)	100 g
Calories	20	547
Total Fat	1.5 g	33.9 g
Saturated Fat	0 g	2.4 g
Trans Fat	0 g	0 g
Cholesterol	0 mg	0 mg
Sodium	0 mg	0 mg
Total Carbohydrates	2 g	55.2 g
Dietary Fiber	0 g	0 g
Total Sugars	0 g	0 g
Added Sugars	0 g	0 g
Protein	0 g	4.4 g
Vitamin D	0 mcg	0 mcg
Calcium	0 mg	0.1 mg
Iron	0 mg	0 mg
Potassium	0 mg	0 mg

For Percentages of Daily Values, please refer to RC Nutritional Information Formats.

For Additional Product Information or Recipe Ideas contact:
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