

# 205135 - JENNIE-O All Natural Raw Ground Turkey Thigh



Commodity Code: A-582/100883

## Product Information

### Product Features

- Included in the A-582/100883 thigh commodity program
- All natural raw ground turkey
- Consistent product
- Utilizes thigh meat
- Contains no allergens or gluten

### Product Attributes

- Perfect for on-site cooking, central kitchens or cook-chill systems
- Great alternative to commodity ground beef
- Versatile - use one item to create many applications



LIST OF INGREDIENTS:  
ALLNAT RAW GRD TKY THIGH: Ingredients: Turkey Thigh Meat, Flavoring.

## Specifications

Ship Container UPC:	1004222205136
Shelf Life:	365 DAYS BEST IF USED BY
Pallet Pattern:	8 x 8 = 64
Full Pallet	
Full Pallet Weight:	1344.00 LB
Catch Weight?	N

## Master Dimensions

Case Dimensions:	25.56"L x 8.81"W x 4.88"H
Cubic Feet:	0.636 FT
Net Weight:	20 LB
Gross Weight:	21 LB
Pack:	002/10 LB
Servings Per Case:	111

## Basic Preparation Instructions\*

Foodservice Stovetop Skillet: Spray skillet with nonstick cooking spray. Preheat skillet over medium-high heat. Add one pound of turkey to hot skillet. Stir to crumble, approximately 14-16 minutes. Always cook to well-done, 165°F as measured by a meat thermometer.

I certify that the above information is true and correct, and that a 2.86 OZ serving of the above product (ready for serving) contain 2 0 of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

<i>Amy Gronli</i>	Labeling and Nutritional Coordinator, Quality Assurance Dept.
Signature	Title
Amy Gronli	October 20, 2022
Printed Name	Date

## Nutritional Information Per 2 0. MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
2.86 OZ	90	4.5	1.5	0	55	50	0	0	0	14	0	0	0	4