

230324 - JENNIE-O Browned Turkey Breast Steak 1.41 Ounce

Commodity Code: A-534/100124



2024-2025 School Year



Ingredients

BRND TKY BRST STEAK 1.41 OZ: Ingredients: Turkey Breast Meat, Turkey Broth, Contains 2% or less Salt, Dextrose, Carrageenan, Sodium Phosphate, Vegetable Oil.

Product Information

Product Features

- 2-1.41 oz. steaks meet 2 oz. mt/mt alt.
- Fully cooked
- Frozen
- Utilizes white meat

Product Attributes

- 100% Useable turkey breast – no yield loss
- Labor saving for traditional turkey dinner
- Pre-Sliced for convenience and food safety

Nutritional Information Per 2 OZ. MT./MT.

Alternate Serving

Nutrition Facts

140 servings per container

Serving size

2.820 oz (79g)

	Per Serving		Per 100gr	
Calories	80		101.3	
	% DV*		% DV*	
Total Fat	1.5g	2%	1.9g	2%
Saturated Fat	0.5g	3%	0.6g	0%
Trans Fat	0g		0g	
Cholesterol	30mg	12%	44.3mg	15%
Sodium	440mg	19%	544.3mg	25%
Total Carbohydrate	0g	0%	0g	0%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	17g		21.5g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	0mg	0%	0mg	0%
Iron	0.4mg	2%	0.5mg	2%
Potassium	190mg	4%	240.5mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Specifications

Ship Container UPC:	10042222230305	Shelf Life:	365 Days
Pallet Pattern:	6 x 12 = 72	Full Pallet	
Full Pallet Weight:		Catch Weight?	N

Master Dimensions

Case Dimensions:	19.810"L x 13.310"W x 4.120"H	Cubic Feet:	0.62 CF
Net Weight:	24.6800 LB	Gross Weight:	25.5830 LB
Pack:	4 / 6.17LB	Servings Per Case:	140

Basic Preparation Instructions

BAKE

Foodservice Conventional Oven Reheating from thawed state is recommended. Thawing: Thaw in the refrigerator at least 48 hours for single bag units or up to 72 hours for multiple bag units in box. DO NOT thaw at room temperature. Conventional Oven Method: Preheat convection oven to 350°F. Remove product from packaging. Place frozen product into large hotel pan in the frozen log formation OR divide thawed product up into four sections and stack flat in 4 columns in medium sided pan. Add 1 cup of water to the pan. Tent with foil. Heat frozen product for 2 hours 15 minutes to 2 hours 45 minutes, or thawed product for 1 hour 30 minutes to 1 hour 45 minutes, AND until internal temperature is 140°F. as measured by a meat thermometer. Remove from package and serve warm.

CONVECTION

Foodservice Convection Oven Reheating from thawed state is recommended. Thawing: Thaw in the refrigerator at least 48 hours for single bag units or up to 72 hours for multiple bag units in box. DO NOT thaw at room temperature. Convection Oven Method: Preheat convection oven to 325°F. Remove product from packaging. Place frozen product into large hotel pan in the frozen log formation OR divide thawed product up into four sections and stack flat in 4 columns in medium sided pan. Add 1 cup of water to the pan. Tent with foil. Heat frozen product for 1 hour 30 minutes to 2 hours, or thawed product for 50 minutes to 1 hour 15 minutes, AND until internal temperature is 140°F. as measured by a meat thermometer. Remove from package and serve warm.

STEAM

Foodservice Steamer Oven Reheating from thawed state is recommended. Thawing: Thaw in the refrigerator at least 48 hours for single bag units or up to 72 hours for multiple bag units in box. DO NOT thaw at room temperature. Steamer Method: Place frozen or thawed bag of product (in packaging) into a steam pan and place in preheated steamer. Heat frozen product for 1 hour 30 minutes to 2 hours. Heat thawed product for 35 to 45 minutes. Remove from steamer. Remove from package and serve warm.

I certify that the above information is true and correct, and that a 2.820 OZ serving of the above product (ready for serving) contain 2 OZ 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).

Amy Gronli

Signature

Quality Systems Engineer | Hormel Quality Control

Title

Amy Gronli

Printed Name

July 1, 2024

Date

Jennie-O Turkey Store Products are classified as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.