

230324 - JENNIE-O Browned Turkey Breast Steak 1.41 Ounce

Commodity Code: A-534/100124



2023-2024 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	35mg	12%	44.3mg	15%
Sodium	430mg	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:	1004222230305	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 / 6.17 LB	Servings Per Case:	140

Basic Preparation Instructions*

Reheating from THAWED state is recommended. Thaw in the refrigerator at least 48 hrs for single bag or up to 72 hrs for multiple bags in box. DO NOT thaw at room temp. STEAMER METHOD: (PREFERRED METHOD) 1. Place frozen or thawed bag of product (in packaging) into a steam pan and place in preheated steamer. 2. Heat according to chart AND until internal temperature is 140°F. as measured by a meat thermometer. 3. Remove from steamer. Remove from package and serve hot STEAMER METHOD: Frozen 1:30–2:00 hr, Thawed 35-45 min CONVECTION OVEN - CONVENTIONAL OVEN - ALTO SHAAM METHODS: 1. Preheat equipment according to chart. 2. Remove product from packaging. 3. 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 and heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer. 4. Remove from oven and serve hot. CONVECTION OVEN METHOD Frozen - 1:30–2:00 hr @ 325° F; Thawed - 50 min–1:15 hr @ 325° F CONVENTIONAL OVEN METHOD Frozen - 2:15–2:45 hr @ 350°, Thawed - 1:30–1:45 hr @ 350° F HALO HEAT N' HOLD METHOD Frozen - 5:15–6:30 hr @ 225° F, Thawed - 3:10–3:50 hr @ 225° F At Home: Microwave: Place desired amount of turkey on microwave safe plate. Heat thawed slices on high for 30 seconds, remove from microwave and flip slices over. Heat for 30 seconds. Continue heating for 30 second intervals as needed until product is completely warmed through. Always heat until internal temperature reaches 140°F as measured by a meat thermometer. Oven: Preheat oven to 350°F. Remove thawed product from packaging. Lay desired amount of product in baking pan so that it is spaced out evenly. Add just enough water to cover the bottom of the pan. Tent the pan with tinfoil. Heat thawed product for 35-40 minutes, AND until internal temperature reaches 140°F as measured by a meat thermometer.

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 210, 225 or 226, Appendix A).

Amy Gronli
Signature

Labeling and Nutritional Coordinator, Quality Assurance Dept.
Title

Amy Gronli
Printed Name

October 20, 2022
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.

