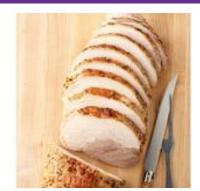
317004 - JENNIE-O Turkey Breast and Thigh Roast Boneless CIB Skin On FC

Commodity Code: A-534/100124



2024-2025 School Year



Nutritional Information Per 2 OZ. MT./MT. Alternate Serving

Ingredients

BL BRST & THI RST CIB FC S/O C: Ingredients: Turkey Breast, Turkey Thigh, Turkey Broth, Contains 2% or less Salt, Sugar, Sodium Phosphate, Flavoring.

Product Information

Product Features

- Fully cooked whole muscle breast & thigh roast
- Natural skin-on
- Frozen

Specifications

- CN labeled
- Utilizes both white and dark meat

Product Attributes

Premium product for traditional turkey meals

Nutrition Facts

213 servings per container

Serving size

3.29 oz (69q)

Calories	Per So	erving 90		100gr 15.9
]	% DV *		% DV*
Total Fat	3g	4%	4.3g	6%
Saturated Fat	1g	5%	1.4g	0%
Trans Fat	0g		0g	
Cholesterol	40mg	13%	58mg	20%
Sodium	380mg	17%	550.7mg	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	12g		17.4g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	0mg	0%	0mg	0%
Iron	0.4mg	2%	0.6mg	2%
Potassium	190mg	4%	275.4mg	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.

Ship Container UPC:	90042222317002	Shelf Life:	365 Days
Pallet Pattern:	6 x 9 = 54	Full Pallet	
Full Pallet Weight:		Catch Weight?	Υ

Master Dimensions

Case Dimensions:	19.800"L x 15.300"W x 6.100"H	Cubic Feet:	1.06 CF
Net Weight:	44.000 Avg. (34-46 LB) Gross Weight:	44.1200 LB
Pack:	4 / 8.5 - 11.5 LB	Servings Per Case:	213

Basic Preparation Instructions

BAKE

Foodservice Conventional Oven Preheat conventional oven to 375°F. Cut off all packaging layers and place product into a large food pan skin side up. Add 1 1/2 cups of water to the pan and tent with foil. Cook thawed product for 2 hours 45 minutes, removing foil after 1 hour and 30 minutes of cooking. Cook frozen product 4 hours 30 minutes, removing foil after 3 hours and 15 minutes of cooking. Continue to cook until internal temperature is 140°F as measured by a meat thermometer. Remove from oven and allow product to rest for about 10-20 minutes. Serve.

CONVECTION

Foodservice Convection Oven Preheat convection oven to 325°F. Cut off all packaging layers and place product into a large food pan skin side up. Add 1 1/2 cups of water to the pan and tent with foil. Cook thawed product for 2 hours 30 minutes, removing foil after 1 hour and 15 minutes of cooking. Cook frozen product 3 hours 45 minutes, removing foil after 2 hours and 30 minutes of cooking. Continue to cook until internal temperature is 140°F as measured by a meat thermometer. Remove from oven and allow product to rest for about 10-20 minutes. Serve.

I certify that the above information is true and correct, and that a 3.29 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	Quality Systems Engineer Hormel Quality Control
Signature	Title
Amy Gronli	July 1, 2024
Printed Name	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.