

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

Commodity Code: A-534/100124



2023-2024 School Year



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 turkey breast & thigh roast
- Natural skin-on
- Frozen
- CN labeled
- Utilizes both white and dark meat

Product Attributes

- Premium product for traditional turkey meals

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

Nutrition Facts

209 servings per container

Serving size **2.470 OZ (69g)**

	Per Serving		Per 100gr	
		80		115.9
		% 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.

Specifications

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

Master Dimensions

Case Dimensions:	19.800"L x 15.300"W x 6.100"H	Cubic Feet:	1.06 CF
Net Weight:	43.00 LB	Gross Weight:	42.1200 LB
Pack:	4 / 8.5 - 11.5 LB	Servings Per Case:	209

Basic Preparation Instructions*

THAWING: We recommend thawing before cooking. Thaw at least 48-72 hours in refrigerator or at least 10-12 hours in cold running water. Do not thaw at room temperature. Always leave in sealed plastic bag during thawing. **ESTIMATED REHEATING TIMES: CONVENTIONAL OVEN (PREFERRED METHOD) & CONVECTION OVEN** 1. Preheat oven according to chart. 2. Cut off all packaging layers and place product into a large food pan skin side up. 3. Add 1½ cups of water to the pan and tent with foil. 4. Cook according to chart, removing the foil at designated time on chart to brown product. Continue to cook AND until internal is 140°F. as measured by a meat thermometer. 5. Remove from oven and allow product to rest for about 10-20 minutes. Serve. **Cooking Times for Thawed Roast:** Conventional Oven: Temp. 375° F/Total Cook Time 2hr 45 min/Cook with Foil 1 hr. 30 mins/After Foil 1 hr. 15 mins Convection Oven: Temp 325° F/Total Cook Time 2 hr. 30mins/Cook with Foil 1 hr 15mins/After Foil 1 hr. 15mins. **Cooking Times for Frozen Roast:** Conventional Oven: Temp. 375° F/ Total Cook Time 4hr. 30 mins/Cook with Foil 3hr 15 mins/After Foil 1 hr 15 mins. Convection Oven: Temp. 325° F/Total Cook time 3 hr 45 mins/Cook with Foil 2hr 30mins/After Foil 1hr 15mins

I certify that the above information is true and correct, and that a 2.470 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

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.