614003 - JENNIE-O Country Recipe Turkey Sausage Link Fully Cooked 1.025 Ounces

Commodity Code: A-534/100124



2023-2024 School Year



Nutritional Information Per . MT./MT. Alternate Serving

Ingredients

COUNTRY TKY SAUS LINK FC: Ingredients: Turkey, Seasoning (Salt, Spices, Sugar, Dextrose, Spice Extract, BHA, Propyl Gallate, Citric Acid), Water, Caramel Color.

Product Information

Product Features

- 160/1.025 OZ. links per case
- Individually quick frozen and layer packed
- Utilizes dark meat

Product Attributes

- Easy preparation just heat and serve
- Seasoned "country style" for great taste
- Pre-cooked meat eliminates many food safety concerns
- Great alternative to pork sausage
- Great with pancakes and french
 toast

Nutrition Facts

160 servings per container

Serving size

1.025 OZ (29g)

Calories	Per Se	erving		r 100gr 06.9
	9	% DV*		% DV*
Total Fat	4g	5%	13.8g	18%
Saturated Fat	1g	5%	3.4g	0%
Trans Fat	0g		0g	
Cholesterol	30mg	10%	103.4mg	35%
Sodium	90mg	4%	310.3mg	15%
Total Carbohydrate	0g	0%	0g	0%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	6g		20.7g	
Vitamin D	0mcg	09	% 0mcg	0%
Calcium	0mg	09	% 0mg	0%
Iron	0.4mg	20	% 1.4mg	6%
Potassium	0mg	09	6 0mg	0%

^{*} 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:	10042222614006	Shelf Life:	365 Days
Pallet Pattern:	9 x 10 = 90	Full Pallet	
Full Pallet Weight:		Catch Weight?	N

Master Dimensions

Case Dimensions:	16.560"L x 11.560"W x 4.630"H	Cubic Feet:	0.51 CF
Net Weight:	10.2500 LB	Gross Weight:	10.7500 LB
Pack:	2 / 5.125 LB	Servings Per Case:	160

Basic Preparation Instructions*

Thaw in refrigerator for at least 48-72 hours. DO NOT thaw at room temperature. FLAT TOP GRILL METHOD: (PREFERRED METHOD FOR THAWED): Coat flat top grill with nonstick spray. Position links in a single layer about 1" apart. Cook at 400°F. rotating often. Cook until internal temperature reaches 140°F. as measured by a meat thermometer. FLAT TOP GRILL METHOD FROZEN NOT RECOMMENDED: Thawed 6 minutes 400° F CONVECTION, COMBINATION, AND CONVENTIONAL OVEN METHODS: Position patties in a single layer about 1" apart on shallow baking pan sprayed with nonstick spray. Cook according to chart below AND until internal temperature reaches 140°F. as measured by a meat thermometer. CONVECTION OVEN METHOD: Frozen: 9 minutes (3 375° F, Thawed; 6 minutes (3 325° F COMBINATION OVEN METHOD: Frozen: 6 minutes (3 325° F, Thawed; 5 minutes (3 325° F CONVENTIONAL OVEN METHOD: Frozen: 13 minutes (2 400° F, Thawed: 10 minutes (2 400° F *For preparation by a food preparation establishment only, according to the food code or equivalent. At Home: Microwave: Place desired amount of sausage links on microwave safe plate. Heat frozen links on high for 1 minute, remove from microwave and rotate links. Heat for 30 seconds. Always heat until internal temperature reaches 140°F as measured by a meat thermometer. Oven: Preheat oven to 350°F. Place desired number of links onto a baking pan in a single layer. Heat thawed links for 12-15 minutes, or frozen links for 20-25 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 1.025 OZ serving of the above product (ready for serving) contain 1 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	Labeling and Nutritional Coordinator, Quality Assurance Dept.
Signature	Title
Amy Gronli	October 20, 2022
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.