878403 - JENNIE-O VIP Turkey Breast Roast Slice N Tact 5mm

Commodity Code: A-534/100124



2023-2024 School Year



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

Ingredients

VIP RST TKY BRST SNT5MM: Ingredients: Turkey Breast, Turkey Broth, Contains 2% Or Less Salt, Sugar, Modified Food Starch, Carrageenan, Sodium Phosphate, Flavoring.

Product Information

Product Features

- 98% fat free
- . Boneless, whole muscle
- Skinless
- Fully cooked
- Single lobe
- Oven roasted
- Utilizes white meat

Product Attributes

- Slice-N-Tact Product for great looking slices
- High quality product perfect for center-of-the-plate applications
- Labor savings for traditional turkey
 entrée
- 100% useable turkey breast no yield loss

Nutrition Facts

245 servings per container

Serving size 2.930 OZ (82g)

Calories	Per S	erving 80	Per 100gr 97.6	
	9	% DV *		% DV*
Total Fat	1g	1%	1.2g	2%
Saturated Fat	0g	0%	0g	0%
Trans Fat	0g		0g	
Cholesterol	35mg	12%	42.7mg	15%
Sodium	440mg	19%	536.6mg	25%
Total Carbohydrate	1g	0%	1.2g	0%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	17g		20.7g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	0mg	0%	0mg	0%
Iron	0.4mg	0%	0.5mg	0%
Potassium	470mg	10%	573.2mg	10%

^{*} 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:	90042222878404	Shelf Life:	365 Days
Pallet Pattern:	10 x 4 = 40	Full Pallet	
Full Pallet Weight:		Catch Weight?	Υ

Master Dimensions

Case Dimensions:	14.810"L x 10.810"W x 11.130"H	Cubic Feet:	1.03 CF
Net Weight:	45.000 LB	Gross Weight:	41.1040 LB
Pack:	9 / 4 - 5 LB	Servings Per Case:	245

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 375°F. 1. Preheat conventional oven to 375°F. 2. Cut off the packaging and slide the 3 roasts into a large pan. 3.Add 11/2 cups of water to the pan and tent with foil. 4.Cook for approximately 1 hour 50 minutes AND until internal temperature is 140°F. as measured by a meat thermometer. Serve. ESTIMATED REHEATING TIMES: CONVECTION OVEN 320°F. 1.Set convection oven to 320°F. 2. Cut off the packaging and slide the 3 roasts into a large pan. 3. Add 11/2 cups of water to the pan and tent with foil. 4. Cook for approximately 1 hour and 30 minutes AND until internal temperature is 140°F. as measured by a meat thermometer. Serve *For preparation by a food preparation establishment only, according to the food code or equivalent 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 375°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 2.930 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	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.