2018-2019 School Year

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.

612620 - REDUCED SODIUM SMOKED UNCURED TURKEY FRANK 8/LB



Commodity Code: A-534/100124

Product Information

Product Features

- Frozen
- Fully cooked
- Skinless
- 8 Franks to 1 lb.
- 4/5 lb. packages per case
- Contains no nitrates or nitrites
- Contains No Allergens or Gluten

Product Attributes

- Natural smoke flavoring along with a blend
- of seasonings

Specifications

Ship Container UPC:	10042222612620					
Shelf Life:	365 DAYS FROZEN FROM PACK DATE					
Pallet Pattern:	8 x 10 = 80					
Full Pallet						
Full Pallet Weight:	1660.80 LB					
Catch Weight?	Ν					

Master Dimensions

Case Dimensions:	20.3"L x 11.5"W x 4.9"H
Cubic Feet:	0.662 FT
Net Weight:	20 LB
Gross Weight:	20.76 LB
Pack:	004/5 LB
Servings Per Case:	160



LIST OF INGREDIENTS: Ingredients: Mechanically Separated Turkey, Water, Contains 2% or less Seasoning (Corn Syrup Solids, Dextrose, Sugar, Paprika, Natural Flavoring), Salt, Potassium Chloride, Cultured Celery Powder, Acerola Cherry Powder, Natural Smoke Flavoring.

Basic Preparation Instructions*

Thawing Instructions:

Thaw frozen franks to an internal temperature of 35° - 40°. Do NOT thaw at room temperature. Estimated Reheating Times:

Stove Top: Heat water to a rolling boil. Add franks to the water and simmer until the internal temperature reaches 140°F as measured by a meat thermometer. Roller Grill: Preheat roller grill on medium heat for 15-20 minutes. Cook franks until the internal temperature reaches 140°F as measured by a meat thermometer. Steamer: Place franks on steam table pan in a single layer. Place pan in steam, close door and steam until internal temperature reaches 140°F as measured by a meat thermometer.

Oven: Lay franks on a sheet pan with a little pace between each one. Convection Oven: Cook time 8-10 minutes or until internal temp reaches 140°F Conventional Oven: Cook time 15-18 minutes or until internal temp reaches 140°F *For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 2 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).



Nutritional Information Per 2 0. MT./MT. Alternate Serving

Svg Size (oz.)				Trans Fat (g)					U					
2 OZ	130	10	3	0	50	260	1	0	0	7	0 %	4 %	15 %	4 %

School Food Enterprises

2638 W. Settlers Bend Rd South Jordan UT, 84095



School Food Enterprises

School food item # 5872

Whole Grain Rich WHEAT HOT DOG BUNS

Nutritic Serving Size 1 Bu Servings Per Con					
Amount Per Serving					
Calories 110	Calories from Fat 10				
	% Daily Value*				
Total Fat 1.5g	2%				
Saturated Fat 0)g 0%				
Trans Fat 0g					
Cholesterol 0mg 0%					
Sodium 190mg 8%					
Total Carbohydrate 21g 7%					
Dietary Fiber 2g 8%					
Sugars 2g					
Protein 5g					
Vitamin A 0%	Vitamin C 4%				
Calcium 6%	Iron 6%				
*Percent Dally Values an diet. Your dally values m depending on your calor Calorie	ie needs:				
Total Fat Less ti Saturated Fat Less ti Cholesterol Less ti Sodium Less ti Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohy	han 65g 80g han 20g 25g han 300mg 300mg				

INGREDIENTS: WHEAT FLOUR (WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR, [NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID])., WATER, SUGAR, WHEAT GLUTEN, SHORTENING (SOYBEAN OIL AND FULLY HYDROGENATED SOYBEAN OIL BLEND), SALT, YEAST, CALCIUM SULFATE, ASCORBIC ACID, AZODICARBONAMIDE, CALCIUM PEROXIDE, ENZYMES, OAT FIBER, MONOGLYCERIDE, WHEAT BRAN, VINEGAR, CALCIUM PROPIONATE. CONTAINS: WHEAT

grams per portion/28 = Grains/Bread servings (rounded down to nearest ¼) **1.75**

Case contains 12 – 8 packs (96 Buns) NET WT. 10.6 LBS