2016-2017 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.

878403 - VIP TURKEY BREAST

Commodity Code: A-534/100124

Product Information

Product Features

- 98% fat free
- Boneless, whole muscle
- Skinless
- Fully cooked
- Handmade single lobe
- ${\scriptstyle \bullet}$ Oven roasted
- Utilizes white meat
- Contains No Allergens
- Meets the Alliance for a Healthier Generation criteria for protein

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

Specifications

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	Ship Container UPC:	90042222878404						
	Shelf Life:	365 DAYS FROZEN FROM PACK DATE						
	Pallet Pattern:	10 x 5 = 50						
	Full Pallet							
	Full Pallet Weight:	2211.00 LB						
	Catch Weight?	Y						

Master Dimensions

Case Dimensions:	14.81"L x 10.81"W x 11.13"H
Cubic Feet:	1.031 FT
Net Weight:	43.5 LB
Gross Weight:	44.22 LB
Pack:	003/12-15 LB
Servings Per Case:	240



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LIST OF INGREDIENTS: Ingredients: Turkey Breast, Turkey Broth, Contains 2% or less Salt, Sugar, Modified Food Starch, Carrageenan, Sodium Phosphate, Flavoring.

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. Preheat conventional oven to 375°F. Cut off the packaging and slide the 3 roasts into a large pan. Add 1½ cups of water to the pan and tent with foil. 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. Set convection oven to 320°F. 								
 Cut off the packaging and slide the 3 roasts into a large pan. Add 1½ cups of water to the pan and tent with foil. 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 I certify that the above information is true and correct, and that a 2.99 OZ serving of the above product (ready for serving) contain 2 0 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).								
Michel Haven Labeling & Nutrition Coordinator Signature Title Michele Heveron 7/1/16								
Printed Name Date								

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

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)					0					Iron (%)
2.99 OZ	80	1	0	0	35	560	1	0	0	18	0 %	0 %	0 %	2 %