



244510 - HOMESTYLE FC FZ MEATBALLS, 10 LBS

These products from Jennie-O Turkey Store are fully-cooked to provide you with heat & serve convenience. Keep those hungry mouths satisfied with the high-quality, fresh-from-the-farm turkey that only Jennie-O Turkey Store can offer. Whatever kind of foodservice operation you run — from schools to buffets to healthcare and B&I — we have the taste, reliability and quality you need.



Nutrition Facts

Serving Size 3 OZ (84g)

Amount Per Serving

Calories 180 **Calories from Fat** 110
Calories (100G) 214.28 **Calories from Fat (100G)** 130.95

	Per 100 G	% Daily Value*
Total Fat 13 g	15.47 g	20%
Saturated Fat 3 g	3.57 g	15%
Trans Fat 0 g	0 g	
Cholesterol 80 mg	95.23 mg	27%
Sodium 400 mg	476.18 mg	17%
Total Carbohydrate 3 g	3.57 g	1%
Dietary Fiber 1 g	1.19 g	4%
Sugars 1 g	1.19 g	
Protein 16 g	19.04 g	

	Per 100 G	Per 100 G
Vitamin A 0%	•	Vitamin C 0%
Calcium 6%	%	Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Nutritional Claims: Not Kosher

Ingredients

Ingredients: Turkey, Water, Seasoning (Dehydrated Onion, Dried Cane Syrup, Salt, Spices, Dehydrated Garlic, Dehydrated Parsley, Spice Extract), Soy Protein Concentrate (With Caramel Color), Rosemary Extract. Contains Soy.

Benefits of Using This Product

- IQF Turkey Meatballs
- Delicious Flavor
- Versatile Product; Use for Pastas, Apps, Sandwiches & More
- 1 oz Meatball Allows For Easy Portioning
- Quick and Easy Prep
- Flavors Works Well for Marinara or Traditional Gravy
- Contains No Gluten

Case Specifications

GTIN	10042222244517	Case Gross Weight	11.80 LB
UPC		Case Net Weight	10 LB
Pack Size	002/5 LB	Case L,W,H	19.44 IN, 7.32 IN, 9.51 IN
Shelf Life	365 DAYS FROZEN FROM PACK DATE	Cube	0.78 FT
Tie x High	10 x 7		

Preparation and Cooking Instructions

Foodservice Steamer Oven: Place desired number of frozen meatballs into a steam pan in a single layer and place in steamer. Heat for 9-10 minutes AND until internal temperature is 140° F. as measured by a meat thermometer. Remove from steamer and serve warm. **Foodservice Combination Oven:** Preheat oven to 350°F. Place desired number of frozen meatballs onto a baking pan in a single layer. Heat for 10-11 minutes AND until internal temperature is 140° F. as measured by a meat thermometer. Remove from oven and serve warm. **Foodservice Convection Oven:** Preheat oven to 350°F. Place desired number of frozen meatballs onto a baking pan in a single layer. Heat for 12-13 minutes AND until internal temperature is 140°F. as measured by a meat thermometer. Remove from oven and serve warm. **Foodservice Conventional Oven:** Preheat oven to 375°F. Place desired number of frozen meatballs onto a baking pan in a single layer. Heat for 21-22 minutes AND until internal temperature is 140°F. as measured by a meat thermometer. Remove from oven and serve warm.

Specifications

- Fully Cooked Turkey Meatballs
- 1 oz Meatballs
- 2/ 5 lb Bags Per 10 Lb Case
- Frozen

Technical Spec Sheet

Ready to Eat

Other Information

For more information contact: Jennie-O Turkey Store Sales, LLC 2505 Willmar Ave SW Willmar, MN 56201 Foodservice Coordinator Phone Number: 320-235-2622 Fax Number: 320-231-2272 jennieofoodservice.com



Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Homestyle FC FZ Meatball 10# Code No.: 244510

Manufacturer: Jennie-O Turkey Store Case/Pack/Count/Portion/Size: 2/5 LB

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Turkey Boneless Fresh or Frozen	2.3073	X	70%	1.6151
w/ Skin in Natural Proportions		X		
A. Total Creditable Amount¹				

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
	.1070	64.8		÷ by 18	.3850
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 2.01 oz.

Total creditable amount of product (per portion) 2.0 oz.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 2.01 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation..

Signature

VP Foodservice
Title

Chuck Dinnis
Printed Name

2-7-18
Date

800-328-1756
Phone Number

Jennie-O Turkey Store Sales, LLC

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