

# 6132 - COUNTRY RECIPE TURKEY SAUSAGE PATTY FULLY COOKED 1.025 OZ



Commodity Code: A-534/100124

## Product Information

### Product Features

- Pre-cooked seasoned patties
- 160/1.025 pz. patties per case
- Individually quick frozen and layer packed
- Utilizes dark meat
- Contains No Allergens or Gluten

### 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 for breakfast sandwiches



LIST OF INGREDIENTS:  
Ingredients: Turkey, Seasoning (Salt, Spices, Sugar, Dextrose, Spice Extract, BHA, Propyl Gallate, Citric Acid), Water, Caramel Color.

## Specifications

<b>Ship Container UPC:</b>	10042222613207
<b>Shelf Life:</b>	365 DAYS FROZEN FROM PACK DATE
<b>Pallet Pattern:</b>	10 x 7 = 70
<b>Full Pallet</b>	
<b>Full Pallet Weight:</b>	752.50 LB
<b>Catch Weight?</b>	N

## Master Dimensions

<b>Case Dimensions:</b>	15.19"L x 11.32"W x 5.88"H
<b>Cubic Feet:</b>	0.585 FT
<b>Net Weight:</b>	10.25 LB
<b>Gross Weight:</b>	10.75 LB
<b>Pack:</b>	160/1.025 oz.
<b>Servings Per Case:</b>	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 patties in a single layer about 1" apart. Cook at 400°F. according to the chart below turning over at half way point. Cook until internal temp reaches 140°F. as measured by a meat thermometer.  
**FLAT TOP GRILL METHOD FROZEN NOT RECOMMENDED**  
 Thawed - 4 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 - 5 minutes @ 375° F; Thawed - 4 minutes @ 375° F  
**COMBINATION OVEN METHOD**  
 Frozen - 5 minutes @ 325° F; Thawed - 4 minutes @ 325° F  
**CONVENTIONAL OVEN METHOD**  
 Frozen - 9 minutes @ 400° F; Thawed - 7 minutes @ 400° 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 1.025 OZ serving of the above product (ready for serving) contain 1 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).

*Amy Gronli*  
Signature

Labeling and Nutritional Coordinator, Quality Assurance  
Title

Amy Gronli  
Printed Name

July 5, 2018  
Date

## Nutritional Information Per 1 0. MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
1.025 OZ	60	4	1	0	30	90	0	0	0	6	0 %	0 %	0 %	2 %



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

Product Name: Pre-Cooked Turkey Sausage Patty Code No.: 6132

Manufacturer: Jennie-O Turkey Store Case/Pack/Count/Portion/Size: 160/1.025 oz. ..

**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 w/ Skin in Natural Proportions	1.4682	X	70%	1.0277
<b>A. Total Creditable Amount<sup>1</sup></b>				

\*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***
		X		÷ by 18	
<b>B. Total Creditable Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					

\*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.

<sup>1</sup>Total 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 1.025 oz.

Total creditable amount of product (per portion) 1.0 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 1.025 ounce serving of the above product (ready for serving) contains 1.0 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..

Chad Randick  
Signature

VP Foodservice  
Title

Chad Randick  
Printed Name

7-1-15  
Date

800-328-1756  
Phone Number

**Jennie-O Turkey Store Sales, LLC**

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