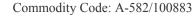
2017-2018 School Year

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.

285928 - TACO SEASONED GROUND TURKEY THIGH



Product Information

Product Features

- Included in the A-582/100883 thigh
- commodity program
- Frozen
- Fully cooked
- No fillers
- Pre-seasoned
- · Heat and serve convenience
- Consistent product
- Utilizes thigh meat
- contains no allergens or gluten

Product Attributes

- Fully prepared taco meat
- Create fast and easy tacos, burritos, pizzas
- · Mild taco seasoning
- · Great alternative to traditional beef or
- pork tacos
- Boil-in-bag steam or stove top preparation
- Use scoop/disher #12 to meet 2 oz. mt./mt. alt.

Specifications

Ship Container UPC:	1004222285985
Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	$13 \ge 5 = 65$
Full Pallet	
Full Pallet Weight:	1877.85 LB
Catch Weight?	Ν

Master Dimensions

Case Dimensions:	14.31"L x 9.31"W x 8.37"H
Cubic Feet:	0.645 FT
Net Weight:	28 LB
Gross Weight:	28.889 LB
Pack:	004/7 LB
Servings Per Case:	146
Servings Per Case:	146



LIST OF INGREDIENTS: Ingredients: Turkey Thigh Meat, Seasoning (Dehydrated Onion, Salt, Spices, Chili Pepper, Garlic Powder, Potato Flour, Cocoa, Autolyzed Yeast Extract, Citric Acid, Glucono Delta Lactone, Natural Flavor), Water, Modified Food Starch, Salt.

Basic Preparation Instructions*

Thaw Instruction: Thaw in the refrigerator at least 48 hours for single bag or up to 72 hours for multiple bags in box. DO NOT thaw at room temp. BOIL-IN-BAG METHOD: Estimated Reheating Times From Frozen and Thawed State: Fill large pot with enough water to cover bag and bring to a boil on high heat. Place frozen or thawed bag of product in boiling water. Reduce to medium-high heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer. Remove from water. Cut open bag and pour package contents into desired serving pan & serve. Time/Temperature: Frozen - 1 hr. 15 min./med-high; Thawed - 40 min./med-high STEAMER METHOD: Estimated Reheating Times From Frozen and Thawed State: Place frozen or thawed bag of product into a steam pan and place in steamer. Heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer. Remove from steamer. Cut open bag and pour contents into desired Serving pan & serve. Time: Frozen - 1 hr. 15 min.; Thawed - 40 min. * 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 3.06 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

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).

Labeling and Nutritional Coordinator

Amy Gronli Printed Name 2/16/17 Date

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

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)		Trans Fat (g)					0					
3.06 OZ	100	4	1.5	0	55	430	3	0	0	14	0 %	2 %	0 %	10 %

Jennie-O Turkey Store P.O. Box 778 Willmar, MN 56201

www.jennieofoodservice.com/schools

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

Product Name: Pre-Cooked Taco Seasoned Ground Turkey Thigh Code No.: 285928

Manufacturer: Jennie-O Turkey Store Case/Pack/Count/Portion/Size: 4/7 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	2.8617	Х	70%	2.0032
w/ Skin in Natural Proportions		Х		
A. Total Creditable Amount ¹				

*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***
		Х		÷ by 18	
B. Total Creditable Amount ¹					
C. TOTAL CREDITABLE AMOUNT					

*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 _____3.06 oz._____

Total creditable amount of product (per portion) <u>2.0 oz.</u> (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 <u>3.06</u> ounce serving of the above product (ready for serving) contains <u>2.0</u> 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.

Ched Randel	
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		VP Foodservice	
Signature		Title	
Chad Randick		7-1-15	800-328-1756
Printed Name		Phone Number	
	Jennie-O Tu	rkey Store Sales	, LLC
	2505 Willmar Avenue SW	Willmar, MN 56201	(320) 235-2622