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.

846902 - NATURAL CHOICE TENDER BROWNED **TURKEY BREAST**



Commodity Code: A-534/100124

Product Information

Product Features

- All natural, whole muscle turkey
- Skinless
- No artificial ingredients and preservative free
- Premium oven roasted taste and texture
- · Shipped regrigerated
- Fully cooked
- 98% fat free
- Utilizes white meat
- Contains No Allergens or Gluten
- · Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Natural Choice is a recognized brand that is sold in grocery stores
- · Oil browned to give edges high end look
- Skinless no waste 100% useable
- High quality product perfect for sandwiches
- and salads

Specifications

| Ship Container UPC: | 90042222846908 |
|---------------------|-----------------------------|
| Shelf Life: | 60 DAYS USE OR FREEZE BY |
| Pallet Pattern: | 9 x 10 = 90 |
| Full Pallet | |
| Full Pallet Weight: | 1459.80 LB |
| Catch Weight? | Y |

Master Dimensions

| Case Dimensions: | 18.38"L x 10.63"W x 6"H |
|--------------------|-------------------------|
| Cubic Feet: | 0.678 FT |
| Net Weight: | 15.3 LB |
| Gross Weight: | 16.223 LB |
| Pack: | 002/6 1/2-9 1/2 LB |
| Servings Per Case: | 97 |
| | |



LIST OF INGREDIENTS: Ingredients: Turkey Breast Meat, Water, Salt, Turbinado Sugar, Vegetable Oil.

Basic Preparation Instructions*

REFRIGERATED: Keep product stored at 28-36°F. for optimum freshness. Holding product at warmer temperatures will shorten shelf life and increase spoilage. After opening, unused portion should be immediately wrapped and refrigerated. SLICING/SERVING INSTRUCTIONS: Slice product according to the arrows on package. • To serve cold: Slice and serve. • To serve hot: Slice, cover with foil, and place in moderate pre-heated

oven for a few minutes. 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 2.7 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).

7/1/16

MicheleHaum Labeling & Nutrition Coordinator Signature Michele Heveron

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

| Svg Size (oz.) | | | | Trans Fat (g) | | | | | 0 | | | | | |
|-------------------|----|-----|---|------------------|----|-----|---|---|---|----|-----|-----|-----|-----|
| 2.7 OZ | 80 | 1.5 | 0 | 0 | 35 | 490 | 0 | 0 | 1 | 18 | 0 % | 0 % | 0 % | 2 % |



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

Product Name: NATURAL CHOICE® Tender Browned Turkey Breast Code No.: 846902

Manufacturer: <u>Jennie-O Turkey Store</u> Case/Pack/Count/Portion/Size:_2/7-9 lbs.

I. Meat/Meat Alternate

1110.11

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 | 2.8602 | Х | 70% | 2.0021 |
| 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 AMOUN | | | | | |

*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 ____2.70 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>2.70</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.

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