# 6140 - COUNTRY RECIPE TURKEY SAUSAGE LINK FULLY COOKED 1.025 OZ



Commodity Code: A-534/100124

#### **Product Information**

## **Product Features**

- 160/1.025 oz. links 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 with pancakes and french toast

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**Ship Container UPC:** 10042222614006

Shelf Life: 365 DAYS FROZEN FROM

PACK DATE

Pallet Pattern:  $9 \times 10 = 90$ 

**Full Pallet** 

Full Pallet Weight: 967.50 LB

Catch Weight?

#### **Master Dimensions**

Case Dimensions:	16.56"L x 11.56"W x 4.63"H
Cubic Feet:	0.513 FT
Net Weight:	10.25 LB
Gross Weight:	10.75 LB
Pack	160/1.025 oz.
Servings Per Case:	160



LIST OF INGREDIENTS:

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

### **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 links in a single layer about 1" apart. Cook at 400°F. rotating often. Cook until internal temperature reaches 140°F. as measured by a meat thermometer.

FLAT TOP GRILL METHOD FROZEN NOT RECOMMENDED: Thawed 6 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: 9 minutes @ 375° F, Thawed; 6 minutes @ 375° F

COMBINATION OVEN METHOD: Frozen: 6 minutes @ 325° F, Thawed;5 minutes @ 325° F

CONVENTIONAL OVEN METHOD: Frozen: 13 minutes @ 400° F, Thawed: 10 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  $1.025~\rm OZ$  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	Labeling and Nutritional Coordinator, Quality Assurance
Signature	Title
Amy Gronli	July 5, 2018
Printed Name	Date

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

_	Svg Size (oz.)	Calories (Kcal)	Total Fat (g)		Trans Fat (g)					_			Calcium (%)		
	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: <u>Pre-Cooked Turke</u>	<u>y Sausage Link</u>		de No <u>.: 6'</u>	<u> </u>	
Manufacturer: <u>Jennie-O Turkey Store</u>	eCase/Pack	/Count/Portion/	/Size:_ <u>160/</u>	/1.025 oz.	<u></u>
. Meat/Meat Alternate		ماطم	£ \	at Altamasta	
Please fill out the chart below to det  Description of Creditable  Ingredients per	Ounces per Portion of C	er Raw reditable	Multiply	Food Buying	Creditable Amount *
Food Buying Guide	Ingredi	ent		Guide Yield	
Turkey Boneless Fresh or Frozen	1.468	2	Χ	70%	1.0277
w/ Skin in Natural Proportions  A. Total Creditable Amount <sup>1</sup>			X		
Creditable Amount - Multiply ounces p  I. Alternate Protein Product (APP)  f the product contains APP please fill of			-		
must provide documentation as describ				Birth I	0
Description of APP, manufacture's name,	Ounces Dry APP	Multiply	% of Protein	Divide by 18**	y Creditable Amount
and code number	Per Portion		As-Is*		APP***
		X		÷ by 18	
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Jennie-O Turkey Store Sales, LLC