# 878403 - VIP TURKEY BREAST



Commodity Code: A-534/100124

#### **Product Information**

### **Product Features**

- 98% fat free
- Boneless, whole muscle
- Skinless
- Fully cooked
- Handmade single lobe
- Oven roasted
- Utilizes white meat
- Contains No Allergens
- Meets the Alliance for a Healthier Generation criteria for protein

## **Product Attributes**

- Slice-N-Tact Product for great looking slices
- High quality product perfect for center-of-the-plate applications
- · Labor savings for traditional turkey entrée
- 100% useable turkey breast no yield loss

Specifications	
Ship Container UPC:	90042222878404
Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	$10 \times 5 = 50$
Full Pallet	
Full Pallet Weight:	2211.00 LB
Catch Weight?	Y

Master Dimensions	
Case Dimensions:	14.81"L x 10.81"W x 11.13"H
Cubic Feet:	1.031 FT
Net Weight:	43.5 LB
Gross Weight:	44.22 LB
Pack:	003/12-15 LB
Servings Per Case:	240



LIST OF INGREDIENTS:

Ingredients: Turkey Breast, Turkey Broth, Contains 2% or less Salt, Sugar, Modified Food Starch, Carrageenan, Sodium Phosphate, Flavoring.

#### **Basic Preparation Instructions\***

THAWING: We recommend thawing before cooking. Thaw at least 48-72 hours in refrigerator or at least 10-12 hours in cold running water. Do not thaw at room temperature. Always leave in sealed plastic bag during thawing.

ESTIMATED REHEATING TIMES:

CONVENTIONAL OVEN 375°F.

- 1. Preheat conventional oven to 375°F.
- 2. Cut off the packaging and slide the 3 roasts into a large pan.
- 3.Add 1½ cups of water to the pan and tent with foil.
- 4.Cook for approximately 1 hour 50 minutes AND until internal temperature is 140°F. as measured by a meat thermometer. Serve.

ESTIMATED REHEATING TIMES:

CONVECTION OVEN 320°F.

- 1.Set convection oven to 320°F.
- 2. Cut off the packaging and slide the 3 roasts into a large pan.
- 3. Add  $1\frac{1}{2}$  cups of water to the pan and tent with foil.
- 4. Cook for approximately 1 hour and 30 minutes AND until internal temperature is
- 140°F. as measured by a meat thermometer. Serve
- \*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 2.99 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).

any Gronli	Labeling and Nutritional Coordinator
0	
Amy Gronli	2/16/17
Printed Name	Date

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

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)		Trans Fat (g)	Cholest. (mg)				_			Calcium (%)		
2.99 OZ	80	1	0	0	35	560	1	0	0	18	0 %	0 %	0 %	2 %



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

	ey Breast ¼" Slic	ce in Tact		Code No <u>.: 8</u>	<u>378403</u>
Manufacturer: <u>Jennie-O Turkey Store</u>	eCase/Pack/	/Count/Portion	/Size:_ <u>3/12</u>	-15.7 lbs.	<u></u>
I. Meat/Meat Alternate	and the the		- C D A 1 /D A -	-1 Alt1-	
Please fill out the chart below to det  Description of Creditable	Ounces pe		of Meat/Me Multiply	at Alternate Food	Creditable
Ingredients per	Portion of C		wuitipiy	Buying	Amount *
Food Buying Guide	Ingredi			Guide Yield	
Turkey Boneless Fresh or Frozen	2.875	2	Х	70%	2.0126
w/ Skin in Natural Proportions			X		
A. Total Creditable Amount <sup>1</sup>					
*Creditable Amount - Multiply ounces p II. Alternate Protein Product (APP) If the product contains APP please fill o must provide documentation as describ	ut the chart below t	o determine th	e creditable		•
Description of APP,	Ounces	Multiply	% of	Divide by	/ Creditable
manufacture's name,	Dry APP		Proteir	18**	Amount
and code number	Per Portion	V	As-Is*	1 40	APP***
B. Total Creditable Amount <sup>1</sup>		X		÷ by 18	
C. TOTAL CREDITABLE AMOUNT	(A + B rounded o	lown to near	oct 1/. oz)		
<sup>1</sup> Total Creditable Amount must be roun			- Dercent of I	orotein as-is divid	ded by 18.
equivalent). Do <b>not</b> round up. If you are after you have added the creditable AP Total weight (per portion) of product as Total creditable amount of product (per (Reminder: Total creditable amount ca	re crediting both M/lP amount from box purchased2.94 portion)2.0 oz. nnot count for more	earest 0.25oz (MA and APP, B. 4 oz. than the total	1.49 would you do not r	need to round down	25 oz meat wn in box A until
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Jennie-O Turkey Store Sales, LLC

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