

230324 - BROWNED TURKEY BREAST STEAK 1.41 OZ



Commodity Code: A-534/100124

Product Information

Product Features

- 2-1.41 oz. Steaks Meet 2 oz. mt/mt alt.
- Fully Cooked
- Frozen
- Utilizes White Meat
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- 100% Useable Turkey Breast – No Yield Loss
- Labor Saving for Traditional Turkey Dinner
- Pre-Sliced for Convenience and Food Safety



LIST OF INGREDIENTS:
TURKEY BREAST MEAT, TURKEY BROTH, CONTAINS 2% OR LESS SALT,
DEXTRROSE, CARRAGEENAN, SODIUM PHOSPHATE, VEGETABLE OIL.

Specifications

Ship Container UPC:	10042222230305
Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	6 x 12 = 72
Full Pallet	
Full Pallet Weight:	1841.76 LB
Catch Weight?:	N

Master Dimensions

Case Dimensions:	19.81"L x 13.31"W x 4.12"H
Cubic Feet:	0.629 FT
Net Weight:	24.68 LB
Gross Weight:	25.583 LB
Pack:	004/6.17 LB
Servings Per Case:	140

Basic Preparation Instructions*

Reheating from THAWED state is recommended. Thaw in the refrigerator at least 48 hrs for single bag or up to 72 hrs for multiple bags in box. DO NOT thaw at room temp.

STEAMER METHOD: (PREFERRED METHOD)
1. Place frozen or thawed bag of product (in packaging) into a steam pan and place in preheated steamer. 2. Heat according to chart AND until internal temperature is 140°F. as measured by a meat thermometer. 3. Remove from steamer. Remove from package and serve hot

STEAMER METHOD: Frozen 1:30–2:00 hr, Thawed 35–45 min

CONVECTION OVEN - CONVENTIONAL OVEN - ALTO SHAAM METHODS: 1. Preheat equipment according to chart. 2. Remove product from packaging. 3. Place frozen product into large hotel pan in the frozen log formation OR divide thawed product up into four sections and stack flat in 4 columns in medium sided pan. Add 1 cup of water to the pan. Tent with foil and heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer. 4. Remove from oven and serve hot.

CONVECTION OVEN METHOD
Frozen - 1:30–2:00 hr @ 325° F; Thawed - 50 min–1:15 hr @ 325° F

CONVENTIONAL OVEN METHOD
Frozen - 2:15–2:45 hr @ 350°, Thawed - 1:30–1:45 hr @ 350° F

HALO HEAT N' HOLD METHOD
Frozen - 5:15–6:30 hr @ 225° F, Thawed - 3:10–3:50 hr @ 225° F

I certify that the above information is true and correct, and that a 2.82 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).

Amy Gronli
Signature

Labeling and Nutritional Coordinator, Quality Assurance
Title

Amy Gronli
Printed Name

July 5, 2018
Date

Nutritional Information Per 2.0 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 (%)
2.82 OZ	80	1.5	0.5	0	35	400	0	0	0	17	0%	0%	0%	2%



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

Product Name: Browned Breast Steak, 1.41 oz. Code No.: 230324

Manufacturer: Jennie-O Turkey Store Case/Pack/Count/Portion/Size: 4/6.17 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 w/ Skin in Natural Proportions	2.9256	X	70%	2.0479
A. Total Creditable Amount¹				

*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. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					

*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 2.82 oz.

Total creditable amount of product (per portion) 2.0 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 2.82 ounce serving of the above product (ready for serving) contains 2.0 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

2505 Willmar Avenue SW Willmar, MN 56201 (320) 235-2622