

2018-2019 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.

639930 - TURKEY MEATBALLS .65 OZ



Commodity Code: A-534/100124

Product Information

Product Features

- Fully cooked IQF meatball
- One meatball is a .5 oz. met/mt alt serving
- Pre-seasoned savory flavor
- 6/5 lb. poly bag
- Utilizes both white and dark meat
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Great for Pasta or Meatball Sandwiches
- Nutritious Alternative to Traditional Meatballs
- Use Four Meatballs to meet 2 oz. mt/mt alt



LIST OF INGREDIENTS:

Ingredients: Turkey, Mechanically Separated Turkey, Water, Bread Crumbs (Wheat Flour, Sugar, Salt, Yeast Extract, Canola Oil), Contains 2% or less of Seasoning (Yeast Extract, Sugar, Dextrose, Onion Powder, Garlic Powder, Spice, Disodium Inosinate and Disodium Guanylate), Sugar, Salt, Flavorings, Potassium Chloride, Barley Malt Powder, Nonfat Dry Milk, Dried Whole Eggs. Contains Wheat, Milk, Eggs.

Specifications

Ship Container UPC:	10042222639931
Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	7 x 9 = 63
Full Pallet	
Full Pallet Weight:	1959.30 LB
Catch Weight?:	N

Master Dimensions

Case Dimensions:	20"L x 13.25"W x 7.88"H
Cubic Feet:	1.208 FT
Net Weight:	30 LB
Gross Weight:	31.1 LB
Pack:	006/5 LB
Servings Per Case:	184

Basic Preparation Instructions*

STEAMER METHOD: 1) Place desired number of frozen meatballs into a steam pan in a single layer and place in Steamer. 2) Heat for 9-10 minutes AND internal temp is 140° F. as measured by a meat thermometer.

COMBINATION METHOD: (Steam/Convection: 1) Preheat oven to 350°F. 2) Place desired number of frozen meatballs onto a baking pan in a single layer. 3) Heat for 9-10 minutes AND internal temp is 140° F. as measured by a meat thermometer.

CONVECTION METHOD: 1) Preheat oven to 350°F. 2) Place desired number of frozen meatballs onto a baking pan in a single layer. 3) Heat for 12-13 minutes AND internal temp is 140° F. as measured by a meat thermometer.

CONVENTIONAL METHOD: 1) Preheat oven to 375°F. 2) Place desired number of frozen meatballs onto a baking pan in a single layer. 3) Heat for 21-22 minutes AND until internal temp is 140° F. as measured by a meat thermometer.

I certify that the above information is true and correct, and that a 2.6 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 (%)
2.6	120	5	1.0	0	45	390	5	0	0	13	0 %	2 %	0 %	4 %



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

Product Name: Turkey Meatballs .65 oz. Code No.: 639930

Manufacturer: Jennie-O Turkey Store Sales, LLC Case/Pack/Count/Portion/Size: 6/5 lbs

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	2.8928	X	70%	2.0250
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 ¼ oz)					

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.3.

***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 2.60 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 2.60 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 of Foodservice

Title

Chad Randick
Printed Name

7-1-15
Date

800-328-1756
Phone Number

Jennie-O Turkey Store Sales, LLC

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