# 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.

# 317004 - BONELESS TURKEY BREAST & THIGH ROAST COOK-IN-BAG FULLY COOKED SKIN ON



#### Commodity Code: A-534/100124

#### **Product Information**

## **Product Features**

- Fully cooked whole muscle breast &
- thigh roast
- Natural skin-on
- Frozen
- CN Labeled
- Utilizes both white and dark meat
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

### **Product Attributes**

• Premium product for traditional turkey meals

#### Specifications

Ship Container UPC:	90042222317002
Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	6 x 9 = 54
Full Pallet	
Full Pallet Weight:	2333.88 LB
Catch Weight?	Y

#### **Master Dimensions**

Case Dimensions:	19.8"L x 15.3"W x 6.1"H
Cubic Feet:	1.069 FT
Net Weight:	41.9 LB
Gross Weight:	43.22 LB
Pack:	004/8.5-11.5 LB
Servings Per Case:	209



LIST OF INGREDIENTS:

Ingredients: Turkey Breast, Turkey Thigh, Turkey Broth, Contains 2% or less Salt, Sugar, 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 (PREFERRED METHOD) & CONVECTION OVEN 1. Preheat oven according to chart.
2. Cut off all packaging layers and place product into a large food pan skin side up. 3. Add 1½ cups of water to the pan and tent with foil.
<ol> <li>Add 1/2 cups of watch to the pair and tent with 101.</li> <li>Cook according to chart, removing the foil at designated time on chart to brown product. Continue to cook AND until internal is 140°F. as measured by a meat thermometer.</li> </ol>
5. Remove from oven and allow product to rest for about 10-20 minutes. Serve.
Cooking Times for Thawed Roast: Conventional Oven: Temp. 375° F/Total Cook Time 2hr 45 min/Cook with Foil 1 hr. 30 mins/After Foil 1 hr. 15 mins
Convection Oven: Temp 325° F/Total Cook Time 2 hr. 30mins/Cook with Foil 1 hr 15mins/After Foil 1 hr. 15mins.
Cooking Times for Frozen Roast: Conventional Oven: Temp. 375° F/ Total Cook Time 4hr. 30 mins/Cook with Foil 3hr 15 mins/After Foil 1 hr 15 mins.
Convection Oven: Temp. 325° F/Total Cook time 3 hr 45 mins/Cook with Foil 2hr 30mins/After Foil 1hr 15mins
I certify that the above information is true and correct, and that a 2.47 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).
Om H. I.

amy Gronli	Labeling and Nutritional Coordinator, Quality Assurance				
Signature	Title				
Amy Gronli	July 5, 2018				
Printed Name	Date				

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

Svg Size (oz.)			Sat. Fat (g)	Trans Fat (g)					Sugars (g)			Calcium (%)		
2.47 OZ	80	3	1	0	40	380	1	0	0	13	0 %	0 %	0 %	2 %



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

Product Name: Pre-Cooked Breast & Thigh Roast – Ovenable Bag Code No.: 317004

Manufacturer: Jennie-O Turkey Store\_\_\_\_\_Case/Pack/Count/Portion/Size:\_4/8.5-11.5 LB ...

#### I. Meat/Meat Alternate

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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	2.8610	Х	70%	2.0027
w/ Skin in Natural Proportions		Х		
A. Total Creditable Amount <sup>1</sup>				

\*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 <sup>1</sup>					
C. TOTAL CREDITABLE AMOUNT					

\*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. <sup>1</sup>Total 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 \_\_\_\_\_3.29 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>2.47</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 Ramour						
	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			