## **Technical Data Sheet**

#### Product Name

Roasted Turkey Gravy

#### Ingredient Statement

Water, Roasted Dark Turkey Meat, Food Starch-Modified, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Chicken Fat, Salt and less than 1% of the following: Dehydrated Turkey Meat, Dehydrated Turkey Broth, Turkey Fat (contains Tocopherols), Sugar, Nonfat Dry Milk, Soy Flour, Cornstarch, Autolyzed Yeast Extract, Torula Yeast, Lipolyzed Butter Oil, Ascorbic Acid, Natural Flavorings, Flavoring (Contains Canola Oil), Maltodextrin, Soy Sauce Solids (Soybeans, Wheat, Salt), Lactic Acid, Calcium Lactate, Onion Powder, Garlic Powder, Caramel Color, Turmeric, Oleoresin Paprika, Flavor, Disodium Inosinate and Disodium Guanylate.

#### CONTAINS: Wheat, Milk, Soy

#### **Product Description**

A smooth and uniform caramel colored gravy with turkey flavor and ground roasted turkey

#### **Physical Characteristics**

<u>Attribute</u>	<u>Requirement</u>
Flavor	Roasted Turkey
Color	Light Brown
Minimum Drained Weight	N/A
Maximum Viscosity	15.0 cm / 15 sec @ 140°F
Extraneous Material	None of sanitary significance

# Microbiological Information

Commercially Sterile. Meets USDA-FSIS-MPI Incubation test as set forth in Meat Inspection Regulation 318.309, and/or Poultry Inspection Regulation 381.309.

Container Code	Closed co	ode shal	l appear on can lid
Analytical Information	Fat Salt pH	3.13% 1.20% N/A	
Common Food Allergens <sup>1</sup> None	Mil Egg Peanut Tree Nut	s s	Fish Shellfish X Soy X Wheat
Shipping & Storage Temperature	Ambient		
Shelf Life	12 month	S	<u>Authoriza</u>
Effective Date Supersedes	11/23/09 3/11/09		- Sh - Ar

1. Per FAAN(The Food Allergy & Anaphylaxis Network)

The information presented in this technical bulletin is believed to be accurate and reliable, but no warranty, expressed or implied is made. Data listed represents typical measurements, however small variations may be present from time to time due to the inherent nature of ingredients and/or production processes.

ations R&D QA QC OPS



### Vanee Foods Company

Vanee Item # Net Weight Pack Size

# 550VT 50 oz. 12/5

Master Sheet Date 11/27/07

<u>Method</u> Organoleptic Organoleptic U.S. No. 8 Sieve Bostwick

Organoleptic Because the data below may be calculated from Agricultural Handbook No. 8 and other sources,

Agricultural Handbook No. 8 and other sources, nutrients may vary considerably from an actual analysis performed after processing.

# **Nutrition Facts**

Serving Size 1/4 cup (61g)

Serving Pe	er Container	about 23
Amount Per S	Serving	
Calories	35	Calories from Fat 20

Galories 55	0		11 41 20			
			% Daily V	'alue *		
Total Fat 2g				3%		
Saturated Fat			4%			
Trans Fat 0	g					
Cholesterol less than 5mg 1						
Sodium 240m	ng			10%		
Total Carbohyd	rate 3g			1%		
Dietary Fiber				0%		
Sugars 0g						
Protein 1g						
Vitamin A 2%	•	Vitamin C		0%		
Calcium 2%	•	Iron		2%		
* Percent Daily Values are based on a 2,000 calorie diet.						
Your Daily Values may be higher or lower depending on						
your calorie needs.						
	Calories	2,000	2,500			
Total Fat	Less Than	65g	80g			
Sat Fat	Less Than	20g	25g			
Cholesterol	Less Than	300mg	300mg			
Sodium	Less Than	2,400mg	2,400mg			
Total Carbohydrate		300g	375g			
Dietary Fiber		25g	30g			
Calories per gram:						
Fat 9 • Carbohydrate 4 • Protein 4						