

2014-2015 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.

830724 - TURKEY BREAST STEAK 3.1 OZ CN



Commodity Code: A-534/100124

Product Information

Product Features

- 3.1 oz. steak meets 2 oz. mt./mt. alt.
- Fully cooked
- 98 % fat free
- Frozen
- CN Labeled
- 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:

Ingredients: Turkey Breast Meat, Turkey Broth, Contains 2% or less Salt, Carrageenan, Sodium Phosphate.

Specifications

Ship Container UPC:	10042222830741
Frozen Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	6 x 12 = 72
Full Pallet	
Net Weight:	24.8 LB
Gross Weight:	25.86 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	20.81"L x 13.31"W x 4.63"H
Cubic Feet:	0.742 FT
Net Weight:	24.8 LB
Gross Weight:	25.86 LB
Pack:	004/6.2 LB
Servings Per Case:	128

Basic Preparation Instructions*

Reheating from THAWED state is recommended.

Thaw Instruction: Thaw in the refrigerator at least 48 hours for single bag units or up to 72 hours for multiple bag units in box. DO NOT thaw at room temperature.

* For preparation by a food preparation establishment only, according to the food code or equivalent.

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 HALO HEAN N' HOLD 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° F, 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

*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 3.1 OZ serving of the above product (ready for serving) contain 2 OZ 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).

Michele Heveron

Signature

Labeling & Nutrition Coordinator

Title

Michele Heveron

Printed Name

7/1/2014

Date

Nutritional Information Per 2 OZ . 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 (%)
3.1 OZ	80	1	0.5	0	40	440	0	0	0	19	0 %	0 %	2 %	2 %