644820 - CHUNKED WHITE TURKEY CN



Commodity Code: A-534/100124

Product Information

Product Features

- Fully cooked
- IQF
- 4/5 lb. poly bags
- Utilizes white meat
- CN Labeled
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Easy to use simply thaw, heat and serve
- Pre-cooked and chunked to save labor
- 100% useable turkey breast meat no yield loss
- Create signature menus or traditional favorites
- Great for pot pie filling, turkey and gravy, enchiladas, salad topping, fajitas, casseroles and more

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Ship Container UPC: 10042222644805

Shelf Life: 210 DAYS FROZEN FROM

PACK DATE

Pallet Pattern: $7 \times 8 = 56$

Full Pallet

Full Pallet Weight: 1155.84 LB

Catch Weight?

Master Dimensions

Case Dimensions: 19.56"L x 12.31"W x 6.63"H

 Cubic Feet:
 0.924 FT

 Net Weight:
 20 LB

 Gross Weight:
 20.644 LB

 Pack:
 004/5 LB

 Servings Per Case:
 109



LIST OF INGREDIENTS:

Ingredients: Turkey Breast Meat, White Turkey, Water, Salt, Sodium Phosphate.

Basic Preparation Instructions*

Keep product frozen at $0^{\circ}F$. or below until ready to use. Defrost frozen product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of thawing process, product should be used within 5 days. Open packages and use in ap-plications or as salad bar topping.

*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 $2.9~\rm OZ$ 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	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.)	Calories (Kcal)	Total Fat (g)	Sat. Fat	Trans Fat (g)	Cholest.	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)	
2907	90	1.5	0.5	0	40	460	0	0		17	0 %	0.%	0 %	2 %	