# 878403 - VIP TURKEY BREAST



Commodity Code: A-534/100124

#### **Product Information**

## **Product Features**

- 98% fat free
- Boneless, whole muscle
- Skinless
- Fully cooked
- Handmade single lobe
- Oven roasted
- Utilizes white meat
- Contains No Allergens
- Meets the Alliance for a Healthier Generation criteria for protein

## **Product Attributes**

- Slice-N-Tact Product for great looking slices
- High quality product perfect for center-of-the-plate applications
- Labor savings for traditional turkey entrée
- 100% useable turkey breast no yield loss

Specifications									
Ship Container UPC:	90042222878404								
Frozen Shelf Life:	365 DAYS FROZEN FROM PACK DATE								
Pallet Pattern:	$10 \times 5 = 50$								
Full Pallet									
Full Pallet Weight:	2211.00 LB								
Catch Weight?	Y								

Master Dimensions							
Case Dimensions:	14.81"L x 10.81"W x 11.13"H						
Cubic Feet:	1.031 FT						
Net Weight:	43.5 LB						
Gross Weight:	44.22 LB						
Pack:	003/12-15 LB						
Servings Per Case:	240						



LIST OF INGREDIENTS:

Ingredients: Turkey Breast, Turkey Broth, Contains 2% or less Salt, Sugar, Modified Food Starch, Carrageenan, 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 375°F.

- Preheat conventional oven to 375°F.
  Cut off the packaging and slide the 3 roasts into a large pan.
- 3. Add 1½ cups of water to the pan and tent with foil.
- 4.Cook for approximately 1 hour 50 minutes AND until internal temperature is 140°F, as measured by a meat thermometer.

Serve.

ESTIMATED REHEATING TIMES:

CONVECTION OVEN 320°F.

- 1.Set convection oven to 320°F.
- 2. Cut off the packaging and slide the 3 roasts into a large pan.
- 3. Add  $1\frac{1}{2}$  cups of water to the pan and tent with foil.
- 4. Cook for approximately 1 hour and 30 minutes AND until internal temperature is
- 140°F. as measured by a meat thermometer. Serve
- \*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 2.99 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).

any Granli	Labeling and Nutritional Coordinator
Signature	Title
Amy Gronli	11/22/16
Printed Name	Date

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

Svg Siz (oz.)				Trans Fat (g)	Cholest.									
2.99 Oz	Z 80	1	0	0	40	470	1	0	0	17	0 %	0 %	0 %	2 %