# 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.

# PRE-SLICED BROWNED TURKEY BREAST STEAK, I.41 OZ.

Commodity Code: A-534/100124



# **PRODUCT INFORMATION**

# **Product Features**

- 2-1.41 oz. Steaks Meet 2 oz. mt/mt alt.
- Fully Cooked
- Frozen
- Utilizes White Meat
- Contains No Allergens or Gluten

# **Product Attributes**

- 100% Useable Turkey Breast No Yield Loss
- Labor Saving for Traditional Turkey Dinner
- Pre-Sliced for Convenience and Food Safety

# **SPECIFICATIONS**

Ship Container UPC:	10042222230305						
Frozen Shelf Life:	365 days from pack date						
Pallet Pattern:	6 x 12 = 72						
Full Pallet:							
Net Weight:	1,776.96 lbs.						
Gross Weight:	1,853.28 lbs.						
Tare Weight:	76.32 lbs.						
Catch Weight?	N						

# MASTER DIMENSIONS

Case Dimensions:	20.81"L x 13.31"W x 4.63"H
Cubic Feet:	0.7421
Net Weight:	24.68 lbs.
Gross Weight:	25.74 lbs.
Tare Weight:	I.06 lb.
Pack:	4/6.17 lbs.
Servings Per Case:	140

I certify that the above information is true and correct, and that a 2.82 ounce serving of the above product (ready for serving) contains 2.0 ounces 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).

Michili Haren Signature Michelle Heveron





LIST OF INGREDIENTS: TURKEY BREAST, TURKEY BROTH, CONTAINS 2% OR LESS SALT, DEXTROSE, CARRAGEENAN, SODIUM PHOSPHATE, VEGETABLE OIL.

# **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.

### STEAMER METHOD: (PREFERRED METHOD)

- Place frozen or thawed bag of product (in packaging) into a steam pan and place in preheated steamer.
- 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	Temperature			
Frozen	1:30–2:00 hr			
Thawed	35–45 min			

# CONVECTION OVEN - CONVENTIONAL OVEN - ALTO SHAAM HALO HEAT N' HOLD METHODS:

I. 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 I cup of water to the pan. Tent with foil and heat accordingly 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	Time	Temperature		
Frozen	1:30–2:00 hr	325°F		
Thawed	50 min-1:15 hr	325°F		
CONVENTIONAL OVEN METHOD	Time	Temperature		
Frozen	2:15–2:45 hr	350°F		
Thawed	1:30–1:45 hr	350°F		
ALTO SHAAM HEAT N' HOLD METHOD	Time	Temperature		
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.

# NUTRITIONAL INFORMATION PER 2 OZ. MT./MT. ALTERNATE SERVING

Svg Size	Calories	Total Fat	Sat. Fat	Trans Fat	Cholest.	Sodium	Carbs	Fiber	Protein	Vit. A	Calcium	Vit. C	lron
(oz.)	(Kcal)	(g)	(g)	(g)	(mg)	(mg)	(g)	(g)	(g)	(%)	(%)	(%)	(%)
2.82	80	1.5	0.5	0	35	370	0	0	18	0	0	0	

### Jennie-O Turkey Store P.O. Box 778 Willmar, MN 56201

### www.jennieofoodservice.com/schools