



GC CRAU REDUCED SODIUM RAW PETITE TKY BRST RST COOK-IN-FILM S/O 18%



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Product Last Saved Date:13 April 2018

Nutrition Facts

84 Servings per container

Serving Size 4.000 OZ

Amount Per Serving
Calories 120

% Daily Value*

Total Fat 4.5 g **7%**

Saturated Fat 1.5 g **8%**

Trans Fat 0 g

Cholesterol 45 mg **15%**

Sodium 480 mg **20%**

Total Carbohydrate 1 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 1 g

Includes g Added Sugars %

Protein 20 g

Vitamin D mg %

Calcium mg 0%

Iron mg 2%

Potassium mg %

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
218804		90042222218804	4 X 5.3 LBR	4 Pieces per Case 4-6 LB

Brand	Brand Owner	GPC Description
JENNIE-O TURKEY STORE	JENNIE-O TURKEY STORE	Turkey - Prepared/Processed

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22.385 LBR	21.200 LBR	USA	No	Yes

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.06 INH	10.69 INH	6.00 INH	.6700 FTQ	9x9	730 None	-10 FAH / 0 FAH

Ingredients:

GC RAW RST CIB SO RED SOD 18%: Ingredients: Turkey Breast Meat, Containing up to 18% of a solution of Turkey Broth, Sugar, Salt, Sodium Phosphate, Flavoring.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Provided'):

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions:

Always follow the directions on the packaging.

Benefits:

*Less Separation - Natural Skin-On, Single-Lobe Breast has Terrific Eye Appeal and is Perfect for Carving Stations Where Traditional 2-3 Piece Roasts Can Fall Apart *Less Packaging - No Outer Wrap to Dispose of for Ease of Use and Less Environmental Impact *Less Planning - Freezer-to-Oven Convenience Means Less Planning Ahead *Less Raw Food Handling - Due to Self-Venting Cooking Film *Less Roasting Time - To Help Overcome Day-of-Service Prep Time Constraints *Fewer Safety Worries - Simply Roast on a Sheet Pan; No Hot Water Bath Needed for Thawing *Less Sodium - To appeal to Today's Health-Conscious Consumer Looking for Ways to Lower Their Salt Intake

Serving Suggestions:

Turkey continues to be a popular, wholesome comfort food that is emerging as an exciting, diverse protein that fits today's trends for flavor, visual appeal and smart eating. Enjoy Hot or Cold. Serve in a sandwich or burger, at breakfast, lunch, dinner, and snack. The versatility of turkey makes it a great go-to protein for any time.

Prep & Cooking Suggestions:

Foodservice Convection Oven Preheat oven to 325°F. Without removing cooking film, place 6 thawed roasts or 4 frozen roasts, flat side up on sheet pan. Cook uncovered until internal temperature reaches 165°F as measured by a meat thermometer. Cook-in-film will self-vent along seal during cooking. Pull top of film back as desired for additional browning.

Cooking Time:
Thawed - 2 1/4 to 2 3/4 hours
Frozen - 3 to 3 1/2 hours

More Information:

WEBSITE: VISIT WWW.JENNIEOFOODSERVICE.COM OR FS MARKETING AT 1-800-328-1756