



GRAND CHAMPION PAN ROASTED OIL BROWNED TURKEY BREAST



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Product Last Saved Date:07 May 2016

Nutrition Facts

Serving Size: 56 GRM

Number of Servings per Package: 128

Amount Per Serving

Calories: 50 Calories from Fat: 10

% Daily Value*

Total Fat	1 g	2%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	390 mg	16%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	11 g	

Vitamin A	Per Srv	0%	Vitamin C	Per Srv	0%
Calcium	0%		Iron	2%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram			
Fat	9	Carbohydrate 4	Protein 4

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
850502	691479	90042222850523	2 X 8.1 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
17.104 LBR	16.200 LBR	USA		No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.38 INH	10.63 INH	6.00 INH	0.6784 FTQ	9x10	50 Days	28 FAH / 36 FAH

Ingredients :

Ingredients: Turkey Breast Meat, Turkey Broth, Contains 2% or less Salt, Dextrose, Sodium Phosphate, Browned in Oil.

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 :

*Premium Quality to Support Your Highest Price Points *Taste and Texture of True Turkey for Customer Satisfaction *Unique Pan Shape to Offer a Visually Appealing Product *Browning Adds a Visual Appeal and Added Layer of Flavor that Enhances Customer Satisfaction *Great for Slicing for Premium Sandwiches, Salads and Entrees *Skinless for 100% Yield

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 on it's 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.

More Information :

WEBSITE: Visit www.jennieofoodservice.com or FS Marketing at 1-800-328-1756

Prep & Cooking Suggestions :

SANITATION: *Keep hands, face, hair and personal clothing clean. Wash hands frequently and thoroughly. *Clean cutting surfaces, knives, pans, cutting equipment and thermometers frequently and sanitize after each use. *Use commercial chemical sanitizers or hot water (180 degrees F) as a final spray rinse in a mechanical dish machine or immerse equipment in 171 degrees F water for 30 seconds. SEPARATE: *Avoid cross-contamination by separating raw meat from other foods *Use separate cutting boards *store in sealed containers to keep juices from dripping onto other foods COOK: *Cook the product as specified on the package. Always cook to well-done, 165 degrees F as measured by a meat thermometer. *Never eat under-cooked poultry CHILL: *Set your refrigerator/cooler to 40 degrees or lower *Thaw raw meats in the refrigerator in fully sealed containers *Keep thawed or fresh meat in the refrigerator for no more than 2-3 days before cooking *Refrigerate leftovers within 2 hours of cooking *Nutrition is calculated using the prepared product.