



GRAND CHAMPION OVEN ROASTED TURKEY BREAST



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Product Last Saved Date:19 February 2016

Nutrition Facts

Serving Size: 56 GR

Number of Servings per Package: 160

Amount Per Serving

Calories: 50

Calories from Fat: 5

% Daily Value*

Total Fat .5 g 1%

Saturated Fat .0 g 0%

Trans Fat 0 g

Cholesterol 20 mg 7%

Sodium 480 mg 20%

Total Carbohydrate 1 g 0%

Dietary Fiber 0 g 0%

Sugars 1 g

Protein 11 g

	Per Srv		Per Srv
Vitamin A	0%	Vitamin C	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
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Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
831502	691500	90042222831522	2 X 10.45 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
22.010 LB	20.900 LB	USA	No	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.38 IN	10.63 IN	6.00 IN	0.6784 CF	9x10	90 Days	28 FA / 36 FA

Ingredients :

Ingredients: Turkey Breast Meat, Turkey Broth, Contains 2% or less Salt, Sugar, Vinegar, Sodium Phosphate.

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

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

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 *Great for Slicing for Premium Sandwiches, Salads and Entree s *Skinless for 100% Yield *Oven Roasted for Traditional Turkey Flavor

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 :

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.