

90022655651904 - French Cut Turkey Breast for Rotisserie

The mouth-watering aroma of whole bird taste is prevalent in this Raw Roast. Each bone-in-breast with wing attached is skin-on, ready to cook. These turkey breasts are the choice of chefs for carving stations and picture-perfect presentations.



MARKETING

Bone-in breast with wing attached is skin-on, ready to cook.



Nutrition Facts

128 Servings per container	
Serving Size	4 OZ
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 7 g	11%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 60 mg	20%
Sodium 400 mg	17%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

Protein 21 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	2%
Iron 1 mg	4%
Potassium 0 mg	0%

* 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



Code		GTIN			Pack Description		
2265565190		90022655651904					
Brand		Brand Owner		GPC Description			
BUTTERBALL		Butterball, LLC		Turkey - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
30.8 LBR	28 LBR	Yes		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
21.875 INH	17.5 INH	6.00 INH	1.329 FTQ	4x10	548 Days	10 FAH / 10 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA 204	NOT_APPLICABLE			N/A	

HANDLING SUGGESTIONS



Butterball recommends thawing individual roasts in their original packaging, in a refrigerated environment, for 48 hours. Remove thawed roast from the plastic overwrap bag. In a shallow pan, place the roast in a convection oven preheated to 325 degrees F. Cook the roast for approximately 2.5 hours or 15 minutes per pound. For a conventional oven, preheat the oven to 350 degrees F for and cook the roast for approximately 3.0 hours. Remove the roast from the oven when it reaches 165 degrees F and let it "rest" for 30 minutes before slicing or carving.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - NI
- Sesame - N
- Crustaceans - N

INGREDIENTS



Turkey breast containing a solution of up to 18% of Water, Salt, Sodium Phosphate, Brown Sugar, Lemon Juice Powder (Corn Syrup Solids, Lemon Juice Solids, Lemon Oil), Dextrose, Spice, Flavorings.

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PREPARATION & COOKING SUGGESTIONS

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SERVING SUGGESTIONS

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MORE INFORMATION

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