PERDUE

750112 - CARV S/O RTC NAE TKY BREAST (FOIL) FZ

Meet consumer demand for free-from additives by serving turkey raised with NO Antibiotics Ever and on a 100% vegetarian diet with no animal by-products. Enjoy the flavor, texture and aroma of freshly roasted turkey, without the added labor, time, and yield loss of a whole turkey. This boneless roast is made with 2-3 whole muscle breast lobes. Each roast is enhanced with 18% mar...

MARKETING

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
35008	750112	90072745350088	2 UNITS

Brand	Brand Owner	GPC Description
PERDUE	Perdue Farms Inc.	Turkey - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
21.9 LBR	20.9 LBR	Yes	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.875 INH	10.625 INH	6.25 INH	0.61 FTQ	10x8	365 Days	0 FAH / 10 FAH

Nutrition Facts

84 Servings per container

Serving Size — 4 Ounces

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 2	**3%**
Saturated Fat 0.5 g	**3%**
Trans Fat 0 g	
Cholesterol 45 mg	**15%**
Sodium 730 mg	**32%**
Total Carbohydrates 2 g	**1%**
Dietary Fiber 0 g	**0%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**0%**
Protein 22 g	

Vitamin D 0 mcg	0%
Calcium 4 mg	0%
Iron 1 mg	6%
Potassium 210 mg	4%

* 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.

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'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree Nuts - N
- Soy - N
- Fish - N
- Wheat - N
- Shellfish - NI
- Sesame - N

SERVING SUGGESTIONS

Perfect for carving stations, center of the plate entrees and gourmet sandwiches. Ideal for glazing.

INGREDIENTS

NAE WHOLE MUSCLE TURKEY BREAST ,CONTAINS UP TO 18% OF A SOLUTION OF WATER, SALT, SUGAR, SODIUM PHOSPHATES.

HANDLING SUGGESTIONS

Keep Frozen

PREPARATION & COOKING SUGGESTIONS

Convection Oven Thawed at 325F for 21-24 minutes per lb. Frozen at 325F for 26-30 minutes per lb. Conventional Oven Thawed at 350F for 21-23 minutes per lb. Frozen at 350F for 30-33 minutes per lb. Thaw in original plastic package in refrigerator for 2 to 3 days. Do not thaw at room temperature. No not refreeze. Cooking: Preheat oven and remove plastic wrap before cooking. Do no remove foil. Place frozen or thawed foil wrapped breast in 2-inch deep pan upside down. (Flat side with foil folds turned up). Cook at the following temperature and times. To brown, turn roast over (upright) and peel back foil 1 hour before end of cooking time. Continue cooking until browned and internal temperature reaches a minimum of 170 degrees F. Remove from oven. Let stand 20-30 minutes for easier slicing. Remove foil and serve. ...

MORE INFORMATION

Website : WWW.PERDUEFOODSERVICE.COM, Telephone : 888-737-3832, E-mail : CUST.SERVIC...

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NUTRITIONAL ANALYSIS

Calories	110	Total Fat	2	Sodium	730 mg
Protein	22 g	Trans Fat	0 g	Calcium	4 mg
Total Carbohydrates	2 g	Saturated Fat	0.5 g	Iron	1 mg
Sugars	1 g	Added Sugars	1 g	Potassium	210 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	45 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

ANTIBIOTICS	RAISED_WITHOUT
FREE_FROM_GLUTEN	YES

WITHOUT_PORK	YES

WITHOUT_BEEF	YES