## 750661 - JENNIE-O GRAND CHAMPION Turkey Breast and Thigh Roast...

\*Delivers Both White and Dark Meat to Satisfy All Customer Needs \*All of the Flavor of Roasting a Whole Turkey with Less Preparation and Handling \*Perfect for Carving Stations, Buffets and Center-of-Plate Entrees \*Frozen to Eliminate Most Shelf Life Concerns and Help Manage Costs



#### MARKETING

Delivers both white and dark meat to satisfy all customers.

# **Nutrition Facts** 1 Servings per container Serving Size **Amount Per Serving Calories** Total Fat 3 g Saturated Fat 1 g Trans Fat 0 g Cholesterol 50 mg Sodium 600 mg **Total Carbohydrates** 1 g Dietary Fiber 0 g Total Sugars 1 g Includes 1 g Added Sugars Protein 20 g Vitamin D 0 mcg Calcium 0 mg Iron 0.7 mg

Potassium 280 mg	6%
* The % Daily Values (DV) tells you how much a nutrient in a serving of contributes to a daily diet. 2,000 calories a day is used for general nut	

#### PRODUCT SPECIFICATIONS

Code Dist Prod Code		GTIN	Calculated Pack	
317002	750661	90042222317026	2 Pieces per Case 21.6 LBR	

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

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
21.734 LBR	21.6 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.6 INH	12.1 INH	6.4 INH	0.61 FTQ	10x8	730 Days	-20 FAH / 10 FAH

### HANDLING SUGGESTIONS



RECOMMENDED TEMPERATURE: 0F. MINIMUM TEMPERATURE: -20F. MAXIMUM TEMPERATURE: 10F. STORAGE: KEEP FROZEN.

## **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.

## PREPARATION & COOKING SUGGESTIONS

BAKE~THAWING: We recommend thawing before cooking. Thaw at least 72 hours in refrigerator OR at least 10-12 hours in cold water. Change water frequently. DO NOT thaw at room temperature. <br/> <br/> Sh>Always leave in sealed plastic during thawing. Refrigerate or cook immediately after thawing. <br/>br> <br>DIRECTIONS: Preheat oven to 350°F. Cut off packaging leaving netting on. Discard any liquid and place product into a large baking pan skin side up. Add 1 1/2 cups water to the pan and tent with foil. Cook thawed for 3 hrs 40 min., frozen for 6 hrs 45 min. NOTE: When temperature reaches approx. 120°F remove foil and continue to cook until internal temperature is 165°F as measured by a meat thermometer. Add additional water if needed when cooking. Remove from oven and allow product to rest for 10-20 minutes. Cut underside of netting down the length of product. Remove netting and slice or serve as desired.

#### **INGREDIENTS**



Ingredients: Turkey Breast and Thigh Containing up to 15% of a Solution of Turkey Broth, Salt, Sugar, Sodium Phosphate, Pepper.

#### **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 - N

Soybean - N

Fish - N

🕸 Wheat - N

Shellfish - N

Sesame - N

Tuna - N

!) Crab - N

!) Shrimp - N

Lobster - N

Crustaceans - N

Bass - N

(!) Cod - N

Anchovy - N

Pollock - N

## MORE INFORMATION



4 oz

4%

5%

17%

25% 0%

0%

2%

0%

0%

4%

% Daily Value

Telephone: 800-533-2000

! Salmon - N	Mustard - N
! Clam - N	Oysters - N
! Pine Nuts - N	! Almonds - N
! Cashews - N	Beech Nuts - N
! Butternuts - N	Provide the control of the control o
! Ginkgo Nuts - N	! Hazelnuts - N
! Hickory Nuts - N	Shea Nuts - N
Pili Nuts - N	! Lichee Nuts - N
! Macadamia Nuts - N	!) Chestnuts - N
! Coconuts - N	Pecan Nuts - N
! Brazil Nuts - N	Pistachios - N
U Walnuts - N	Molluscs - N

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## NUTRITIONAL ANALYSIS

Calories	98.21
Protein	17.86 g
Total Carbohydrates	0.89 g
Sugars	0.89 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	4.22 mg
Monosodium	

Total Fat	2.68 g
Trans Fat	0.02 g
Saturated Fat	0.89 g
Added Sugars	0.89 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	44.64 mg
Vitamin D	0 mg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	535.71 mg
Calcium	0.45 mg
Iron	0.63 mg
Potassium	250 mg
Zinc	8.21 mg
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

#### **NUTRITIONAL CLAIMS**

MOLLUSCS FREE\_FROM

### MORE IMAGES





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