

951953 - JENNIE-O GRAND CHAMPION Boneless Turkey Breast Roast ...

*Boneless for Ease of Carving and Superior Yield *Natural Skin-On Breast Lobes for Terrific Eye Appeal *15% Baste to Maximize Flavor, Roast Yield and Manage Costs
 *Cook-in-Bag is Self-Venting to Allow Roast to Brown without any Additional Handling *All of the Flavor of Roasting a Whole Turkey with Less Preparation and Handling
 *Perfect for Carving Stations, Buffets and Center-o...



MARKETING

All the flavor of roasting a whole turkey with less prep.

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrates %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

Protein

Vitamin D %

Calcium %

Iron %

Potassium %

* 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	Dist Prod Code	GTIN	Calculated Pack
218002	951953	90042222218026	2 Pieces per Case 22.8 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
23.795 LBR	22.8 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.13 INH	10.75 INH	6.13 INH	0.69 FTQ	9x9	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 hourly. DO NOT thaw at room temperature. Always leave in sealed plastic during thawing. Refrigerate or cook immediately after thawing. Preheat oven to 350°F. Remove outer packaging and place turkey in baking pan skin side up in cook-in-bag. Add 1 1/2 cups water to the pan and cook for 4 hours 10 minutes (thawed), or 6 hours 10 minutes (frozen) AND cook internal temperature is 165°F as measured by a meat thermometer. Allow product to rest for 10-20 minutes. Remove cook-in-bag. Cut underside of netting down the length of product. Remove netting and slice or serve as desired.

INGREDIENTS

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 - NI
- Eggs - NI
- Soybean - NI
- Wheat - NI
- Sesame - NI
- Peanuts - NI
- Tree - NI
- Fish - NI
- Shellfish - NI

MORE INFORMATION

Telephone : 800-533-2000

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NUTRITIONAL ANALYSIS



NUTRITIONAL CLAIMS



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