





#### Benefits

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. At Jennie-O Turkey Store, all we do is turkey. So all you get is the best.

<b>■</b> Ingredients	▲ Allergens
Young Turkey Containing Approximately 9.5% Solution of Turkey Broth, Salt, Sodium Phosphate, Sugar, Flavoring.	Free From:  Shellfish O eggs of fish O dairy  peanuts soy tree nuts

#### **Nutrition Facts**

Serving Size: 112 g

<b>Amount Per S</b>	Serving			
Calories: 140	) (	Calories from F	<b>at:</b> 60	KCAL
		%	Daily	Value*
Total Fat 6 g				9%
Saturated	Fat 2 g			10%
Trans Fat	0 g			
Cholesterol	70 mg			23%
Sodium 210	mg			9%
Total Carbohy	ydrate 0 g			0%
Dietary Fiber 0 g				0%
Sugars 0	g			9/
Protein 21 g				9/
	Per Srv			r Srv
Vitamin A	0%	Vitamir	ı C	0%
Calcium	0%	Iron		2%
	alues are based igher or lower de Calories			
Total Fat	Less than			
Sat. Fat	Less than			
Cholesterol	Less than			
Sodium	Less than			
Total Carboh	ydrate			
Dietary F	iher			

Carbohydrate

#### **Handling Suggestions**

Always follow the directions on the packaging.

## 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.

## Prep & Cooking Suggestions

Consumer Oven: Refrigerate at 28-36F or freeze to 0F or lower. Thaw in refrigerator 3-4 days, or place packaged turkey in sink with cold water. Change water frequently and allow 1/2 hour per pound to thaw. Refrigerate after thawing. Cook whole turkey at 325F until your meat thermometer inserted into the thickest part of the thigh registers 180F. Juices should run clear. TO ROAST: Heat oven to 325F. Remove neck and giblets. These may be used to prepare gravy or stuffing. The plastic leg clamp may be left on during cooking. Place turkey on rack in shallow pareast side up, and loosely cover with foil. Roast at 325F. Remove foil after 1 hour of cooking. Continue to roast at 325F until meat thermometer inserted into the thickest part of thigh registers 180F. Juices should run clear. Let turkey stand 20 minutes before carving. For optimal safety cook stuffing and turkey separately. If desired, add fully

## **Product Specifications**

Brand	Manufacturer	Product Category
JENNIE O	Jennie O Turkey Store	Turkey, Breast

Calories per gram

Fat

MFG #	SPC#	GTIN	Pack	Pack Desc.
142814	219918	90042222142840	4	4/14-16#

Gross Weigh	t Net Weight	Country of Origin	Kosher	Child Nutrition
60 lbs	58 lbs	US		No

Shipping Information						
Length	Width	Height	Volume	TixHi	Shelf Life	Storage Temp From/To
23.8 in	19 in	8.4 in	2.2 cf	4x10	730 days	0°f/32°f



Protein





## ■ Nutrition Analysis

Calories	140 KCAL	Total Fat	6 g	Sodium	210 mg
Protein	21 g	Trans Fats	0 g	Calcium	
Total Carbohydrates•••	0 g	Saturated Fat	2 g	Iron	
Sugars	0 g	Polyunsaturated Fat		Potassium	
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol•	70 mg	Phosphorus	
Sucrose					
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

# Additional Images



