

# 2014-2015 School Year

Jennie-O Turkey Store Products are classified as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act

## 612620 - REDUCED SODIUM SMOKED UNCURED TURKEY FRANK 8/LB



Commodity Code: A-534/100124

### Product Information

### Product Features

- Frozen
- Fully cooked
- Skinless
- 8 Franks to 1 lb.
- 4/5 lb. packages per case
- Contains no nitrates or nitrites
- Contains No Allergens or Gluten

### Product Attributes

- Natural smoke flavoring along with a blend of seasonings



**LIST OF INGREDIENTS-**  
 Ingredients: Mechanically Separated Turkey, Water, Contains 2% or less Seasoning (Corn Syrup Solids, Dextrose, Sugar, Paprika, Natural Flavoring), Salt, Potassium Chloride, Natural Flavor (Celery Juice Powder), Natural Flavoring, Natural Smoke Flavoring.

### Specifications

Ship Container UPC:	10042222612620
Frozen Shelf Life:	270 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	8 x 10 = 80
Full Pallet	
Full Pallet Weight:	1660.80 LB
Catch Weight?	N

### Master Dimensions

Case Dimensions:	20.3"L x 11.5"W x 4.9"H
Cubic Feet:	0.662 FT
Net Weight:	20 LB
Gross Weight:	20.76 LB
Pack:	004/5 LB
Servings Per Case:	160

### Basic Preparation Instructions\*

#### Thawing Instructions:

Thaw frozen franks to an internal temperature of 35° - 40°. Do NOT thaw at room temperature.

#### Estimated Reheating Times:

Stove Top: Heat water to a rolling boil. Add franks to the water and simmer until the internal temperature reaches 140°F as measured by a meat thermometer.

Roller Grill: Preheat roller grill on medium heat for 15-20 minutes. Cook franks until the internal temperature reaches 140°F as measured by a meat thermometer.

Steamer: Place franks on steam table pan in a single layer. Place pan in steam, close door and steam until internal temperature reaches 140°F as measured by a meat thermometer.

Oven: Lay franks on a sheet pan with a little space between each one.

Convection Oven: Cook time 8-10 minutes or until internal temp reaches 140°F

Conventional Oven: Cook time 15-18 minutes or until internal temp reaches 140°F

\*For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 2 OZ serving of the above product (ready for serving) contain 2 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

<i>Michele Heveron</i>	Labeling & Nutrition Coordinator
Signature	Title
Michele Heveron	7/1/2014
Printed Name	Date

### Nutritional Information Per 2 OZ . MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit C (%)	Iron (%)
2 OZ	120	9	2.5	0	60	260	1	0	0	8	2 %	10 %	2 %	8 %

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