Jemne-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

# **Specifications**

Ship Container UPC:

10042222612620

Frozen Shelf Life:

270 DAYS FROZEN FROM

PACK DATE

Pallet Pattern:

 $8 \times 10 = 80$ 

Full Pallet

Full Pallet Weight:

1660.80 LB

Catch Weight?

#### **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



LIST OF INGREDIENTS

LIST OF INGICEDENTS: 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.

### 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 pace 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).

MiduliHarron

Labeling & Nutrition Coordinator

Michele Heveron Printed Name

7/1/2014 Date

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

Svg Size (oz.)	Calories (Keal)	Total Fat (g)	Sat. Fat	Trans Fat	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 %

Jennie-O Turkey Store P.O. Box 778 Willmar, MN 56201

www.jennieofoodservice.com/schools