



Item Number: 218804

Product **JENNIE-O® GRAND CHAMPION**
Name: **Petite Turkey Breast Roast**
CIB Skin On 18%

Master Item Name: GC RAWRST CIF SO RED SOD 18%

Product Fact Sheet

Product Information

UCC Manufacturer ID: 42222
Manufacturer Sequence: 336

Brand: Jennie-O

Specifications

GTIN: 90042222218804
Unit UPC:
Specification Number: 018400
Pallet Code: 999
Pallet Pattern: 9 x 9 = 81
Full Pallet: 1814.40 lbs.
Catch Weight? VARIABLE
Leaker Allowance: N
Truckload Quantity: 23

Total Code Days: 0

IFDA Information

IFDA Category: Poultry
IFDA Class: Turkey Breast, Frozen
Product Family: Turkey
FS Brand Manager: JAMES K. KOENIG
IFDA Status: Go

Storage Range

Recommended: 0 F
Maximum: 10 F
Minimum: -20 F

Description: Keep Frozen

Kosher? No

Contains Allergens: No Big 9 Allergens Present

Bioengineering Information: Has not been evaluated for BE content.

Min Delivered Shelf Life Days:

Master Dimensions

Case Dimensions: 17''L x 10.63''W x 6''H
Cubic Feet: .630 CUFT
Net Weight: 21.40 LB
Gross Weight: 22.40 LB
Tare Weight: 1.00 LB

Unit Quantity: 4
Unit Size:
Pack: CWT

Nutrition Facts

Domestic Nutrition Only

Household Serving Size (g): 112
Household Serving Size (oz.): 3.95
Calories: 120.00
Calories From Fat:
Calories from Saturated Fat:
Total Fat (g): 3.50
Saturated Fat (g): 1.00
Trans Fat (g): .00
Monounsaturated Fat (g):
Polyunsaturated Fat (g):
Cholesterol (mg): 45.00
Sodium (mg): 480.00
Potassium (mg): 280.00
Carbohydrate (g): 1.00
Dietary Fiber (g): .00
Sugar (g): 1.00
Water:
Ash:
Protein (g): 20.00

Household Unit: 4
Daily Vitamin A (%):
Daily Vitamin C (%):
Daily Calcium (%) .00
Daily Iron (%): 2.00
Daily Vitamin D (%): .00
Daily Vitamin E (%):
Daily Thiamin (%):
Daily Riboflavin (%):
Daily Niacin (%):
Daily Folic Acid (%):
Daily Vitamin B12 (%):
Daily Biotin (%):
Daily Pantothenic Acid (%):
Daily Phosphorus (%):
Daily Iodine (%):
Daily Magnesium (%):
Daily Zinc (%):
Daily Copper (%):
Daily Carbohydrates (%): .00
Daily Sodium (%): 21.00

Daily Dietary Fiber (%): .00
Daily Saturated Fat (%): 5.00
Daily Fat (%): 4.00
Daily Cholesterol (%): 15.00

Method:
NLEA Adjusted Values: Y
Child Nutrition Label:
Recipe Code:

Product Form:
Label Number:
Food Category Code:
Source Code:

Product Description

General Description: JENNIE-O GRAND CHAMPION Petite Turkey Breast Roast CIB Skin On 18%
Benefits of Using This Product:

*Less Separation - Natural Skin-On, Single-Lobe Breast has Terrific Eye Appeal and is Perfect for Carving Stations Where Traditional 2-3 Piece Roasts Can Fall Apart
*Less Packaging - No Outer Wrap to Dispose of for Ease of Use and Less Environmental Impact
*Less Planning - Freezer-to-Oven Convenience Means Less Planning Ahead
*Less Raw Food Handling - Due to Self-Venting Cooking Film
*Less Roasting Time - To Help Overcome Day-of-Service Prep Time Constraints
*Fewer Safety Worries - Simply Roast on a Sheet Pan; No Hot Water Bath Needed for Thawing
*Less Sodium - To appeal to Today's Health-Conscious Consumer Looking for Ways to Lower Their Salt Intake

Product Claims: NOCLAIM

Nutrition Claims:

List of Ingredients: Turkey Breast Roast Containing up to 18% of a Solution of Turkey Broth, Sugar, Salt, Sodium Phosphate, Flavoring.

Preparation and Cooking Instructions: Foodservice Conventional Oven:
Preheat oven to 350°F. Without removing cooking film, place 6 thawed roasts or 4 frozen roasts, flat side up on sheet pan. Cook uncovered until internal temperature reaches 165°F as measured by a meat thermometer. Cook-in-film will self-vent along seal during cooking. Pull top of film back as desired for additional browning.

Cooking Time:
Thawed - 3 to 3 1/2 hours
Frozen - 4 1/4 to 4 3/4 hours

Foodservice Convection Oven:
Preheat oven to 325°F. Without removing cooking film, place 6 thawed roasts or 4 frozen roasts, flat side up on sheet pan. Cook uncovered until internal temperature reaches 165°F as measured by a meat thermometer. Cook-in-film will self-vent along seal during cooking. Pull top of film back as desired for additional browning.

Cooking Time:
Thawed - 2 1/4 to 2 3/4 hours
Frozen - 3 to 3 1/2 hours

Yield / Portion:

Suggested Uses: 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.

Other Information:

* Yield is based on average standard yields and may vary from case to case.



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Master Item Name: GC RAWRST CIF SO RED SOD 18%

Nutrition Label

Nutrition Facts

varied servings per container

Serving size 4 (112g)

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 3.5g 4%

Saturated Fat 1g 3%

Trans Fat 0g

Cholesterol 45mg 15%

Sodium 480mg 21%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 1g

Includes 1g Added Sugars 2%

Protein 20g 40%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0.4mg 2%

Potassium 280mg 6%

* The % Daily Value (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.

Domestic Nutrition Only

Unit UPC Item Number:
21880

Unit UPC Code:

List of Ingredients:
Turkey Breast Roast
Containing up to 18% of a
Solution of Turkey Broth,
Sugar, Salt, Sodium
Phosphate, Flavoring.

Contains Allergens:
No Big 9 Allergens Present

Bioengineering Information:
Has not been evaluated for
BE content.

Product Claims:
NO CLAIM

Preparation & Cooking
Instructions:
Foodservice Conventional
Oven: Preheat oven to 350°F.
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or 4 frozen roasts, flat
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