



TURKEY THIGH ROAST

Brand: Product #: 22655 89204 Category: Specialty Products

AVAILABLE COMMODITY PROCESSED

PRODUCT DESCRIPTION

Premium Fully Cooked Turkey Thigh Roast; approximately 6 Pounds Per Piece; Sold Frozen; Shelf Life Frozen 548 Days from Pack; format MM/DD/YY

FEATURES & BENEFITS

Made from premium thigh meat, this turkey thigh roast is fully cooked and can be sliced, diced, or shredded. Perfect for turkey BBQ, tacos and a variety of menu applications.



GLUTEN FREE



NO MSG



ZERO TRANS FAT



K-12 FRIENDLY

NUTRITION FACTS

Serving Size	3.58 OZ (102 g)	
Calories	150	
Calories from Fat	72	
		% Daily Value*
Total Fat	8g	10%
Saturated Fat	2g	10%
Trans Fat	0g	
Cholesterol	55mg	18%
Sodium	530mg	23%
Potassium	227mg	4%
Total Carbohydrate	4g	1%
Dietary Fiber	0g	
Sugars	3g	
Protein	16g	

Vitamin A 0% Vitamin C 0%
Calcium 13% Iron 1%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

PACKAGING DETAILS

GTIN	90022655892048	ITEM UPC	022655892045
UNIT QUANTITY	3	UNIT SIZE	6 LB
PALLET TIE	10	PALLET HIGH	10
CASE NET WEIGHT	17.4 LB	CASE GROSS WEIGHT	18 LB
CASE LENGTH	18.625 IN	CASE WIDTH	9.875 IN
CASE HEIGHT	5.5 IN	CASE CUBE (FEET)	0.585

INGREDIENTS

Turkey Thigh Meat, Water, Contains 2% Or Less of Dextrose, Onions, Salt, Sugar, Spices, Natural Flavors, Beef Fat, Yeast Extract, Dehydrated Carrots, Garlic Powder, Pea Protein Isolate, Sunflower Oil, Dried Beef Broth, Rice Flour, Onion Powder, Sodium Phosphate Contains No Allergens.

PREP & COOKING INSTRUCTIONS

HANDLING: 1) Receive and store turkey thigh roast in a frozen state until ready to use. 2) Follow proper thawing instructions prior to cooking. PREPARATION: 1) Thaw cooked turkey thigh roast in refrigerator for at least 48 hours. Thaw on a tray, out of the box. 2) Preheat oven (convection oven) to 325-350 degrees F. 3) Remove the outer cooking bag from the turkey and empty entire contents of package into a baking pan or equivalent. There will appear to be quite a bit of free liquid; however, this should go into the pan with the meat. 4) Separating the meat by hand and dispersing evenly throughout pan prior to cooking is recommended and will reduce cook time. 5) Cover prior to placing in the oven. 6) Heat dish for about one hour (time will be longer if product was not separated) at 325-350 degrees F in convection oven. Extend time by about 45 minutes in standard oven. 7) Remove covering and continue to heat for 10-15 minutes to add color to the meat. 8) Make sure that product internal temperature is at least 145 degrees F, or above the minimum safe handling requirement for products served warm. 9) Remove dish from oven and prepare to serve. Product can be sliced, diced, or shredded for different menu applications.

CERTIFICATION

I certify that a **3.58 oz.** serving of the above product (ready for serving) contains **2.00 oz.** of equivalent meat/meat alternate when prepared according to directions. I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Labeling Specialist

Robert Taylor

2-19-2019

SIGNATURES

TITLE

PRINTED NAME

DATE



SERVE WITH CONFIDENCE.®

For more information contact:
Butterball, LLC
One Butterball Lane, Garner, NC 27529
866-613-2251 • foodservice@butterball.com