



## PERDUE® RTC NAE Turkey Roast, White/Dark, Netted, 32% (20031)

Ready-to-cook, boneless, white/dark (60/40) No Antibiotics Ever turkey breast roast with a toupee skin, netted and packed in a barrier bag. Made with whole muscle breast lobes and thighs. 2 breasts/box; avg. case weight of 20 lbs. Shipped frozen.

### Features & Benefits

- | No Antibiotics Ever
- | All Vegetarian Diet
- | No Animal By-Products
- | No Hormones or Steroids\*
- | Oven Ready Convenience - No added costs needed for preparation. Cooks to perfection in any oven!
- | Cooking Instructions on Packaging for Operator Convenience.
- | Superb Flavor - Full of tempting, oven roasted taste in every bite.
- | Menu Versatility - Perfect for center-of-the-plate, carving stations, hors d'oeuvres, catering and more.
- | Complete Nutritional Information Furnished on Case Labels.
- | Full of Healthy Nutrition for Today's Customers.

### Ingredients

CONTAINS UP TO 32% OF A SOLUTION OF WATER, SALT, SUGAR, SODIUM PHOSPHATE.

### Allergens

none

### Handling

#### Cook Level

Ready-to-Cook

#### Storage Method

Frozen

#### Storage Temperature

0° F

#### Shelf Life

365 Days

### Certified Gluten Free

### Preparation & Cooking

- | If cooking from a frozen state, please allow 4 1/2 to 5 1/2 hours to ensure doneness.
- | If cooking from a thawed state, allow 3 to 4 hrs.
- | When thawing, refrigerate in original packaging for 48 hours. Do not thaw at room temperature. Do not refreeze.
- | For optimum slicing on all products, chill for 10 to 12 hours in cooler. For Netted Roasts:
  - 1.Preheat oven and remove plastic wrap before cooking. 2.Place frozen or thawed roast in 2-inch deep pan cover tightly with foil. 3.Cook at recommended times and temperatures: Convection Oven: Thawed at 325°F for 19-23 minutes per lb. Frozen at 325°F for 33-37 minutes per lb. Conventional Oven: Thawed at 350°F for 24-28 minutes per lb. Frozen at 350°F for 42-46 minutes per lb. 4.To brown, Convection Oven: uncover 30 minutes before end of cooking time. Conventional Oven: uncover 60 minutes before end of cooking time. 5.Continue cooking until browned and internal temperature reaches a minimum of 165F. 6.Remove from oven. Let stand 30 minutes for easier slicing. 7.Use scissors to remove netting. Slice and serve.

## Nutrition Facts\*\*

Serving Size: 4oz (112g)

Serving Per Container: varied

### Amount Per Serving

Calories: 140

Calories from Fat: 45

% Daily Value\*

Total Fat: 5g **8%**

Saturated Fat: 1.5g **8%**

Trans Fat: 0g

Cholesterol: 45mg **15%**

Sodium: 730mg **30%**

Total Carbohydrate: 2g **1%**

Dietary Fiber: 0g **0%**

Sugars: 1g

Protein: 22g

Vitamin A 0% • Vitamin C 2%

Calcium: 0% • Iron: 4%

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

\*\*This is a representation of the nutrition label. The actual nutrition label may vary slightly.

### Specifications

Case GTIN: 90072745200314

Item GTIN: 00072745200311

Case Weight: 10.00 - 25.00 LB. CWT

Case: 15.313 x 13.313 x 6.625

Case Cube: 42.19

Case per Pallet: 64

Federal regulations prohibit the use of hormones and steroids in poultry and pork.

Specifications subject to change 7/22/2018