Black Tier

Golden Legacy
Oven Roasted Skin-On Turkey Breast

Petite - Traditional Shape - Reduced Sodium
Item #46820

FEATURES:

- Fully Cooked – Skin-On
- Whole Muscle Turkey Breast
- No Added Starches or Binders
- Allergen Free

BENEFITS:

- Ready to Brown and Serve
- High Quality Natural Texture & Appearance
- Ideal for Hand Carving for Dinner Entrées or Homestyle Sandwiches
- Gluten Free, No MSG Added

INGREDIENTS:

Turkey Breast, Turkey Broth and 2% or less of: Salt, Sugar, Sodium Phosphate.

ESTABLISHMENT:	P-20935A

PHYSICAL PARAMETERS:

Code Number:	46820 (fresh) / 46821 (frozen)
14 digit UPC#:	90758878468202
Product Weight:	4.75 lbs. avg.
Units Per Case:	4
Case Net Weight:	19 lbs. avg.
Case Tare:	0.645 lbs.
Case Dimensions:	L = 19.625 in.; W = 10.813 in.; H = 5.313 in.
Case Cube:	0.652 cu Ft.
Tie/High:	8 x 10
Shelf Life:	90 days Fresh; 365 days Frozen
	Use or Freeze by: MMDDYY

HANDLING INSTRUCTIONS:

Fresh product must be maintained refrigerated at 28°F - 35°F. Use open packages within 5 days. Freeze within 90 days of pack date.

HEATING/BROWNING INSTRUCTIONS:

Remove product from both bags and place in a shallow pan including natural product juices. Coat product in vegetable oil to help with browning or apply signature seasoning to the product for preferred flavor profile (optional). Cook at 350°F in preheated convection oven until minimum serving temperature of 165°F is reached. Product will turn golden brown (heating times may very). Remove from oven. Can be served hot or chilled in cooler prior to slicing.

Nutrition Facts

Serving Size 2 oz. (56g)
Servings Per Container Varied

Amount Per Serving

Calories 60   Calories from Fat 10

	% Daily Value*
Total Fat 1g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 30mg	**10%**
Sodium 280mg	**12%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 11g	

Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%

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

05/18/20