



Country Day Breast of Young Turkey, All Natural

Features and Benefits

- USDA A-Grade Breast
- With ribs, portion of wing meat, neck skin, and back.
- Minimally Processed, No Artificial Ingredients. All Natural.
- To be cooked from thawed state



Packaging Specifications

PRODUCT CODE	GTIN-14	DESCRIPTION	SIZE(LBS)	UNITS/CASE	AVG CASE(LBS)
1415-05	9040447415053	Country Day Breast 05-08, Frozen, Wts	5-8	6/case	39.0
1415-08	9040447415084	Country Day Breast 08-10, Frozen, Wts	8-10	4/case	36.0
1415-10	9040447415107	Country Day Breast 10-12, Frozen, Wts	10-12	4/case	44.0
1415-12	9040447415121	Country Day Breast 12-14, Frozen, Wts	12-14	4/case	52.0
1415-14	9040447415145	Country Day Breast 14-16, Frozen, Wts	14-16	4/case	60.0
1415-16	9040447415169	Country Day Breast 16-18, Frozen, Wts	16-18	2/case	34.0
1415-18	9040447415183	Country Day Breast 18-20, Frozen, Wts	18-20	2/case	38.0
1415-20	9040447415206	Country Day Breast 20-22, Frozen, Wts	20-22	2/case	42.0

SIZE	CASE (L x W x H)	CASE CUBE (CU. FT.)	CONSUMER TARE (LBS)	CASE TARE (LBS)	PALLET COUNT	TIE BY HIGH
4-8 LBS	23.25 x 16.875 x 6.125	1.39	0.04	1.45	50 cases	5 x 10
8-14 LBS	24.0 x 19.75 x 7.35	2.02	0.07	1.98	40 cases	4 x 10
14-16 LBS	24.0 x 19.75 x 7.35	2.02	0.07	1.98	32 cases	4 x 8
16-24 LBS	21.75 x 15.75 x 8.75	1.76	0.07	1.75	45 cases	5 x 9

Product Description: Country Day Breast of Young Turkey with ribs, portion of wing meat, neck skin, and back.

The Country Day Breast of Young Turkey is all natural. May contain up to 6% retained water.

COOKING INSTRUCTIONS

APPROXIMATE COOKING TIME

WEIGHT	STUFFED
4-8 LBS.	1½ - 2¾ hours
8-12 LBS.	2½ - 3½ hours

LENGTH OF COOKING TIME MAY VARY DUE TO CONDITIONS SUCH AS HEAT CIRCULATION, OVEN THERMOSTAT ACCURACY AND TEMPERATURE OF BREAST BEFORE COOKING. THE CHART IS BASED ON THAWED TURKEY BREAST. IF A BREAST IS NOT FULLY THAWED, ADD 30 TO 45 MINUTES ADDITIONAL ROASTING TIME. COOK AT 325°F.

THAWING INSTRUCTIONS

LEAVE THE TURKEY IN ITS ORIGINAL WRAPPING AND USE ONE OF THESE METHODS:
 • PUT IT ON A TRAY IN THE REFRIGERATOR. ESTIMATED THAWING TIME: 2 TO 4 DAYS (ABOUT 24 HOURS FOR EACH 5 POUNDS OF TURKEY).
 • SET IN COLD WATER, CHANGING THE WATER EVERY 30 MINUTES. ESTIMATED TIME: 6 TO 8 HOURS (ABOUT 1/2 HOUR PER POUND OF TURKEY).
 CHECK TURKEY OCCASIONALLY SINCE THAWING TIME CAN VARY, DEPENDING UPON INITIAL TURKEY TEMPERATURE.

Do not thaw at room temperature. After thawing, remove neck and giblets from both neck and body cavities, wash turkey inside and out with cold water, drain well. Thawed turkey may remain in refrigerator 1-2 days.

Nutrition Facts

Serving Size 4 oz. (112g)
 Servings Per Container Varied

Amount Per Serving

Calories 180 Calories from Fat 70

% Daily Value*

Total Fat 8g **12%**

Saturated Fat 2g **11%**

Trans Fat 0g

Cholesterol 65mg **24%**

Sodium 65mg **3%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 24g

Vitamin A 0% • Vitamin C 4%

Calcium 2% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet.

Sold Frozen

Storage: Frozen: Hold at 0°F or below.

Shelf Life: Frozen: 18 months at 0°F or below.