



2061 - RTC WHOLE BODY TURKEY, 8/12 LB



# Nutrition Facts

Serving size **4 oz. (112g)**

Amount per serving  
**Calories 150**

% Daily Value\*

Total Fat 4.5g **7%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Cholesterol 90mg **30%**

Sodium 230mg **10%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes g Added Sugars **0%**

Protein 24g

Vitamin D % • Calcium 0mg 0%

Iron 8mg 44% • Potassium 0%

Vitamin A 0% 0%

Vitamin C 0%

\* 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.

## Product Specifications

|                   |                |                 |                             |
|-------------------|----------------|-----------------|-----------------------------|
| GTIN              | 90075278020619 | Case Net Weight | 32 LB                       |
| Item UPC          |                | Case L,W,H      | 22.69 IN, 18.94 IN, 7.81 IN |
| EDI UPC           | 027527862061   | Cube            | 1.94 CF                     |
| Unit Size         | 4/8-12 LBS     | Tie x High      | 4 x 8                       |
| Case Gross Weight | 48 LB          | Kosher Status   |                             |

## Ingredients

MOISTURE ENHANCED UP TO 7 1/2% WITH A SOLUTION CONTAINING TURKEY BROTH, SALT, SODIUM PHOSPHATES.

## Preparation and Cooking

KEEP FROZEN @ 0°F OR BELOW. THAWING INSTRUCTIONS: THAW IN REFRIGERATOR 1 - 2 DAYS DEPENDING ON THE WEIGHT OF THE PRODUCT. DO NOT THAW AT ROOM TEMPERATURE OR IN WATER. ROASTING INSTRUCTIONS PREHEAT OVEN TO 325°F. REMOVE DRUMSTICK CLAMP. REMOVE GIBLETS AND NECK FROM BODY AND NECK CAVITIES. RINSE INSIDE AND OUT WITH COLD WATER. DRAIN AND PAT DRY. INSERT MEAT THERMOMETER INTO INNER THIGH. COVER TURKEY WITH FOIL TENT. REMOVE TENT FOR THE LAST 30 MINUTES FOR BROWNING. COOKING TIME IS APPROXIMATELY 2 1/2 - 3 1/2 HOURS. INTERNAL TEMPERATURE SHOULD REACH 165°F. LET TURKEY STAND FOR 15-20 MINUTES BEFORE CARVING. ROASTING TIMES WILL VARY DUE TO OVEN TYPE, OVEN TEMPERATURE AND TEMPERATURE OF THE TURKEY BEFORE ROASTING. BEGIN CHECKING TURKEY FOR DONENESS ABOUT 1 HOUR BEFORE END OF RECOMMENDED ROASTING TIME. ADJUST TIMES AND TEMPERATURES ACCORDINGLY.

## Shelf Life

TOTAL MFR. FROZEN SHELF LIFE IS 730 DAYS FROM DATE OF PACK

