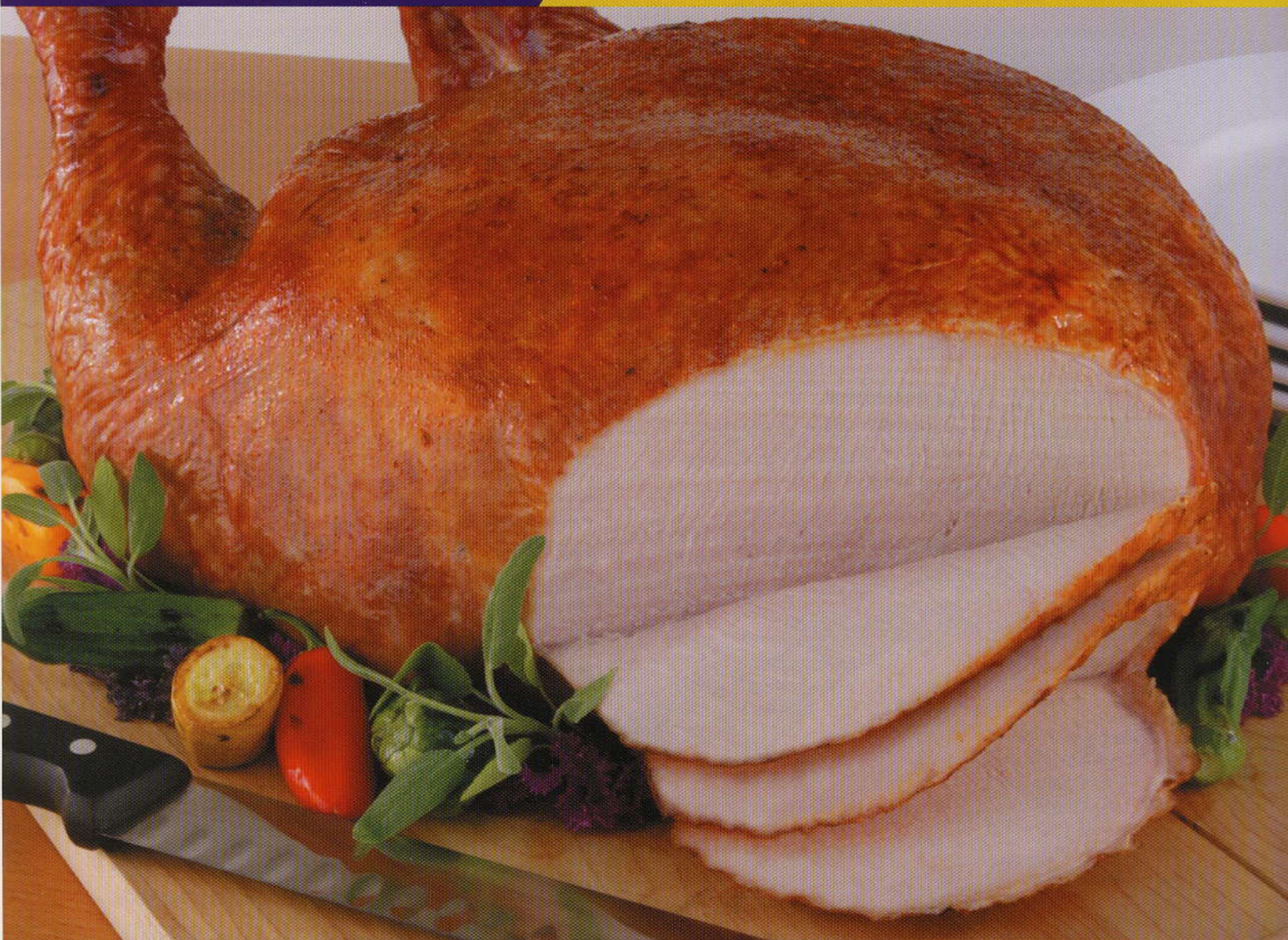
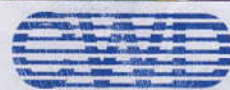


Gourmet Raw Carving Turkey

Looks great. Carves great. Tastes great.



- Cut to provide a natural "whole turkey" look – without the bones (except drumsticks). No wings attached.
- The premium gourmet carving turkey. Significantly better yield than whole turkeys.
- Easy to serve. Great eye appeal.
- Drumsticks are skewered for a great presentation.



GRAND CHAMPION GOURMET RAW CARVING TURKEY



3295-16

UCC Manufacturer ID: 42222
Product Category: EH
Product Division: 2

PRODUCT INFORMATION

Product Specifications

- Raw
- One Unit per Case
- 10% Injection
- Frozen
- Boneless Except for Drumsticks
- No Wings are Attached
- Drumsticks are Skewered for a Great Carving Presentation
- 20-24 Pounds per Bird

Product Attributes

- Specially Cut to Provide a Natural "Whole Turkey" Look While Containing No Bones (Except Drumsticks)
- The Premium Gourmet Carving Item — Easy to Serve with Great Eye Appeal

SPECIFICATIONS

Ship Container UPC:	9004222329562
Shelf Life:	365 days frozen from pack date
Code Date Qualifier:	N/A
Pallet Pattern:	10 x 8 = 80
Full Pallet:	
Net Weight:	1,768.00 lbs.
Gross Weight:	1,848.00 lbs.
Tare Weight:	80.00 lbs.
Catch Weight?	y

MASTER DIMENSIONS

Case Dimensions:	13.4"L x 10.4"W x 7.1"H
Cubic Feet:	0.5726
Net Weight:	22.10 lbs.
Gross Weight:	23.10 lbs.
Tare Weight:	1.00 lbs.
Pack:	1/20-24 lbs.

PREPARATION/HANDLING

Thawing – We recommend thawing before cooking. Thaw at least 48 hours in refrigerator or at least 10-12 hours in cold running water. Do not thaw at room temperature. Always leave in sealed plastic during thawing.

IF THAWED: Remove outer plastic bag.

CONVENTIONAL OVEN: Heat oven to 350°F. Place turkey in baking pan and add 2 cups of water. Cover with foil tent and cook for 6 hours. Remove foil to allow roast to brown during last hour, for a total of 7 hours of cooking. Cook until internal temperature reaches 160°F to 165°F in the thickest part of the breast. Add more water as needed during cooking. Remove turkey from oven and let stand at room temperature for 10-20 minutes and slice.

CONVECTION OVEN: Heat oven to 325°F. Place turkey in baking pan and add 2 cups of water. Cover with foil tent and cook for 5 hours. Remove foil to allow roast to brown during last hour, for a total of 6 hours of cooking. Cook until internal temperature reaches 160°F to 165°F in the thickest part of the breast. Add more water as needed during cooking. Remove turkey from oven and let stand at room temperature for 10-20 minutes and slice.

IF FROZEN: Remove outer plastic bag.

CONVENTIONAL OVEN: Heat oven to 350°F. Place turkey in baking pan and add 2 cups of water. Cover with foil tent and cook for 8 hours. Remove foil to allow roast to brown during last hour, for a total of 9 hours of cooking. Cook until internal temperature reaches 160°F to 165°F in the thickest part of the breast. Add more water as needed during cooking. Remove turkey from oven and let stand at room temperature for 10-20 minutes and slice.

CONVECTION OVEN: Heat oven to 325°F. Place turkey in baking pan and add 2 cups of water. Cover with foil tent and cook for 6 hours. Remove foil to allow roast to brown during last hour, for a total of 7 hours of cooking. Cook until internal temperature reaches 160°F to 165°F in the thickest part of the breast. Add more water as needed during cooking. Remove turkey from oven and let stand at room temperature for 10-20 minutes and slice.

LAST UPDATED:
11/16/2004

LIST OF INGREDIENTS:
CONTAINING UP TO 10% OF TURKEY BROTH, SALT, SUGAR, SODIUM PHOSPHATES, FLAVORING

Nutrition Facts

Serving Size	4 oz. (112g)
Amount Per Serving	
Calories 150	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 2g	10%
Cholesterol 60mg	20%
Sodium 490mg	20%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 21g	
Vitamin A 0%	Vitamin C 2%
Calcium 2%	Iron 4%

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

Jennie-O Turkey Store P.O. Box 778 Willmar, MN 56201