

RTC TURKEY COMBO ROAST (15% SEASONED)



PRODUCT NUMBER: 2265570090

PRODUCT CATEGORY: RTC RAW ROASTS



PRODUCT DESCRIPTION

Each roast is made from lightly seasoned skin-on boneless breast meat. The mouth-watering aroma of whole bird taste is prevalent in this ready to cook Raw Roast.

FEATURES & BENEFITS

Lightly seasoned and ready to cook, this raw roast provides the desired whole bird aroma and taste. A 15% solution is added deep within the roast to enhance overall moistness. This versatile, easy to carve product is excellent for center of the plate applications, carving stations and premium sandwiches.

GLUTEN FREE

NO MSG

ZERO TRANS FAT

NUTRITION FACTS

| | |
|---------------------------|--------------|
| Servings Per Container | 48 |
| Calories | 130 |
| Calories from Fat | 40 |
| % Daily Value* | |
| Total Fat | 4.5g 7% |
| Saturated Fat | 1.5g 8% |
| Trans Fat | 0g |
| Cholesterol | 65mg 22% |
| Sodium | 670mg 28% |
| Potassium | mg 0% |
| Total Carbohydrate | 1g 0% |
| Dietary Fiber | 0g |
| Sugars | 0g |
| Protein | 22g |
| Vitamin A 0% | Vitamin C 0% |
| Calcium 0% | Iron 8% |

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

PACKAGING DETAILS

| | | | |
|------------------------|----------------|--------------------------|--------------|
| GTIN | 90022655700909 | ITEM UPC | 022655700906 |
| UNIT QUANTITY | 2 | UNIT SIZE | 10 LB |
| PALLET TIE | 8 | PALLET HIGH | 9 |
| CASE NET WEIGHT | 20.0000 LB | CASE GROSS WEIGHT | 22.0000 LB |
| CASE LENGTH | 14.813 IN | CASE WIDTH | 12.125 IN |
| CASE HEIGHT | 7.125 IN | CASE CUBE (FEET) | 0.74 CF |

INGREDIENTS

Turkey Breast, Turkey Thigh, Water, Salt, Sugar, Sodium Phosphate

PREP & COOKING INSTRUCTIONS

Butterball recommends thawing individual roasts in their original packaging, in a refrigerated environment, for 48 hours. Remove thawed roast from the plastic overwrap bag, do not remove the net. In a shallow pan, place the roast in a convection oven preheated to 325 degrees F. Cook the roast for approximately 2.5 hours or 15 minutes per pound. For a conventional oven, preheat the oven to 350 degrees F for and cook the roast for approximately 3.0 hours. Remove the roast from the oven when it reaches 160 degrees F and let it "rest" for 30 minutes before slicing or carving.



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