

RTC FRENCH CUT TURKEY BREAST

PRODUCT NUMBER: 22655 65190

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

Made from premium turkey breast with rotisserie seasoning for superior flavor, these roasts provide the desired whole bird aroma and taste. An 18% solution is added deep within the roast enhances overall moistness. The Chef's choice for carving stations.

GLUTEN FREE

NO MSG

ZERO TRANS FAT

NUTRITION FACTS

Serving Size	4 OZ (112 g)	
Calories	120	
Calories from Fat	30	
		% Daily Value*
Total Fat	3.5g	5%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	65mg	22%
Sodium	410mg	17%
Potassium	0mg	0%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	
Sugars	0g	
Protein	22g	
Vitamin A 0%	Vitamin C 0%	
Calcium 2%	Iron 6%	

*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	90022655651904	ITEM UPC	022655651901
UNIT QUANTITY	4	UNIT SIZE	8.00 LB
PALLET TIE	4	PALLET HIGH	11
CASE NET WEIGHT	32 LB	CASE GROSS WEIGHT	34.46 LB
CASE LENGTH	21.6563 IN	CASE WIDTH	17.375 IN
CASE HEIGHT	5.8125 IN	CASE CUBE (FEET)	1.266 CF

INGREDIENTS

Turkey Breast, Containing up to 18% Solution of Water, Salt, Sodium Phosphate, Brown Sugar, Lemon Juice Powder(Corn Syrup Solid, Lemon Juice Solids, Lemon Oil), Dextrose, Flavoring.

PREP & COOKING INSTRUCTIONS

Thaw product under refrigeration for 48-72 hours prior to cooking. Once Thawed, unwrap the roast and place it in a convection oven set at 350 degrees F. Cooking time is approximately 1 hour 45 minutes - 2 hours depending upon your equipment. Always ensure a minimum internal temperature of 165 degrees F before serving.



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