# 613203 - JENNIE-O Country Recipe Turkey Sausage Patty Fully Cooked 1.025 Ounces

**Commodity Code: A-534/100124** 



2023-2024 School Year

**Nutritional Information Per 1 OZ. MT./MT. Alternate Serving** 

#### Ingredients

COUNTRY TKY SAUS PATTY FC: Ingredients: Turkey, Seasoning (Salt, Spices, Sugar, Dextrose, Spice Extract, BHA, Propyl Gallate, Citric Acid), Water, Caramel Color.

#### Product Information

#### **Product Features**

- Pre-cooked seasoned patties
- 160/1.025 OZ patties per case
- Individually quick frozen and layer packed
- Utilizes dark meat

#### **Product Attributes**

- Easy preparation just heat and serve
- Seasoned "country style" for great taste
- Pre-cooked meat eliminates many food safety concerns
  Great alternative to pork sausage
- Great for breakfast sandwiches

## **Nutrition Facts**

160 servings per container

Serving size

1.025 OZ (29g)

Calories	Per S	erving <b>60</b>		r 100gr <b>06.9</b>
	-	% <b>DV</b> *		% DV*
Total Fat	4g	5%	13.8g	18%
Saturated Fat	1g	5%	3.4g	0%
<i>Trans</i> Fat	0g		0g	
Cholesterol	30mg	10%	103.4mg	35%
Sodium	90mg	4%	310.3mg	15%
Total Carbohydrate	0g	0%	0g	0%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	6g		20.7g	
Vitamin D	0mcg	09	% 0mcg	0%
Calcium	0mg	09	% 0mg	0%
Iron	0.4mg	29	% 1.4mg	6%
Potassium	0mg	09	% 0mg	0%

<sup>\*</sup> 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.

### **Specifications**

Ship Container UPC:	10042222613207	Shelf Life:	365 Days
Pallet Pattern:	10 x 7 = 70	Full Pallet	
Full Pallet Weight:		Catch Weight?	N

#### **Master Dimensions**

Case Dimensions:	15.190"L x 11.310"W x 5.880"H	Cubic Feet:	0.58 CF
Net Weight:	10.2500 LB	Gross Weight:	10.8920 LB
Pack:	2 / 5.125 LB	Servings Per Case:	160

#### Basic Preparation Instructions\*

Thaw in refrigerator for at least 48-72 hours. DO NOT thaw at room temperature. FLAT TOP GRILL METHOD: (PREFERRED METHOD FOR THAWED) Coat flat top grill with nonstick spray. Position patties in a single layer about 1" apart. Cook at 400°F. according to the chart below turning over at half way point. Cook until internal temp reaches 140°F. as measured by a meat thermometer. FLAT TOP GRILL METHOD FROZEN NOT RECOMMENDED Thawed - 4 minutes @ 400° F CONVECTION, COMBINATION, AND CONVENTIONAL OVEN METHODS: Position patties in a single layer about 1" apart on shallow baking pan sprayed with nonstick spray. Cook according to chart below AND until internal temperature reaches 140°F. as measured by a meat thermometer. CONVECTION OVEN METHOD Frozen - 5 minutes @ 375° F; Thawed - 4 minutes @ 375° F COMBINATION OVEN METHOD Frozen - 5 minutes @ 325° F; Thawed - 4 minutes @ 325° F CONVENTIONAL OVEN METHOD Frozen - 9 minutes @ 400° F; Thawed - 7 minutes @ 400° F \*For preparation by a food preparation establishment only, according to the food code or equivalent. At Home: Microwave: Place desired amount of sausage patties on microwave safe plate. Heat frozen patties on high for 1 minute, remove from microwave and flip patties over. Heat for 1 additional minute. Heat thawed patties on high for 45 seconds, remove from microwave and flip patties over. Heat for 30 seconds. Always heat until internal temperature reaches 140°F as measured by a meat thermometer. Oven: Preheat oven to 350°F. Place desired number of patties onto a baking pan in a single layer. Heat thawed patties for 12-15 minutes, or frozen patties for 20-25 minutes, AND until internal temperature reaches 140°F as measured by a meat thermometer.

I certify that the above information is true and correct, and that a 1.025 OZ serving of the above product (ready for serving) contain 1 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

amy Gronli	Labeling and Nutritional Coordinator, Quality Assurance Dept.
Signature	Title
Amy Gronli	October 20, 2022
Printed Name	Date

