

134674 - Turkey Breast & Thigh Roast Skin-On, Netted, 7% Raw

Commodity Code: A-534/100124



2025-2026 School Year



Ingredients

Turkey Breast and Thigh Roast Containing Up to 7% of a Solution of Water, Salt, Sodium Phosphate.

Product Information

Product Features

- Turkey Breast & Thigh Roast
- Skin-On
- Netted
- Raw
- 4 Roasts per case
- Exact weight case
- Part of A100124 commodity processing program

Product Attributes

- Perfect to roast off for special holiday meals
- Draws down white and dark meat lbs

Nutritional Information Per 2 OZ. MT./MT. Alternate Serving

Nutrition Facts

221 servings per container
Serving size: 3.24 OZ. (91g)

	Per Serving		Per 100gr	
		90		98.9
		% DV*		% DV*
Calories				
Total Fat	2g	3%	2g	3%
Saturated Fat	0.5g	3%	0.55g	0%
Trans Fat	0g		0.03g	
Cholesterol	50mg	17%	54.95mg	0%
Sodium	450mg	20%	494.51mg	0%
Total Carbohydrate	0g	0%	1.15g	0%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0.06g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	18g		19.78g	
Vitamin D	0mcg	0%	0.96mcg	0%
Calcium	0mg	0%	2.06mg	2%
Iron	0.7mg	4%	0.77mg	6%
Potassium	280mg	6%	307.69mg	6%
Vitamin C		0%		2.21%
Magnesium		0%	6.44mg	5.86%
Zinc	mg	0%	12.49mg	11.37%

* 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:	10042222346747	Shelf Life:	425 Days
Pallet Pattern:	4 x 10 = 40	Full Pallet	
Full Pallet Weight:		Catch Weight?	n

Master Dimensions

Case Dimensions:	24.900"L x 15.800"W x 6.100"H	Cubic Feet:	1.39 CF
Net Weight:	44.8000 LB	Gross Weight:	46.3000 LB
Pack:	4 / 11.2LB	Servings Per Case:	221

Basic Preparation Instructions

UNPREPARED

CONVECTION~THAWING: We recommend thawing before cooking. Thaw at least 72 hours in refrigerator OR at least 10-12 hours in cold water. Change water hourly. DO NOT thaw at room temperature. Always leave in sealed plastic during thawing. Refrigerate or cook immediately after thawing. DIRECTIONS: Preheat oven to 325°F. Cut off packaging layer leaving netting on and place product into a large food pan skin side up. Lightly brush entire roast with vegetable oil. Add 3 cups water to the pan and tent with foil. Cook according to directions below, removing the foil at designated time to brown the roast. Continue to cook until internal temperature is 165°F as measured by a meat thermometer. Remove from oven and allow product to rest for 10-20 minutes. Cut underside of netting down the length of product. Remove netting and slice or serve as desired. THAWED: Oven Temperature - 325°F Total Cook Time - 3 hrs. Cook With Foil - 2 hrs. After Foil - 1 hr. FROZEN: Oven Temperature - 325°F Total Cook Time - 5 hrs. 35 min. Cook With Foil - 4 hrs. 35 min. After Foil - 1 hr.

I certify that the above information is true and correct, and that a 3.24 OZ serving of the above product (ready for serving) contain 2 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).

Alex Reynolds

Signature

Quality Systems Associate I, Hormel Quality Control

Title

Alex Reynolds

Printed Name

July 1, 2025

Date

Jennie-O Turkey Store Products are classified as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.