



# **Benefits**

- **EASY TO PREPARE AND QUICK-**COOKING
- **EXCELLENT YIELD. LOW** COOKING LOSS
- SAVE TIME AND PREP WORK



## **Features**

### **Ingredients**

Turkey breast, seasoning (water, salt, sodium phosphate, sugar, natural flavour, spices), stuffing (water, bread, vegetable oil margarine (containing palm and palm kernel oils), onion, salt, celery, spices, parsley). Wrapped in an edible carrageenan film.

### **Allergens**

Soy, wheat, milk

Type of product Chilling Processed Unspecified

**Specifications** Storage Frozen 1.5 kg product

### Packaging details

Product code	GTIN
80300	10065822460156
Product code Butterball	Quantity per case
46015	4
Case weight	
Net	12 kg
Pellet	
Total	70

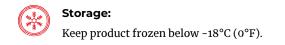
# Cooking and storage methods



### Oven:

Cook from frozen. Do not cover. Preheat oven to 325°F (165°C). Before removing plastic bag, place roast under warm running water for 1 minute. Remove easy open bag. Do not remove inside netting. Place turkey on rack in shallow roasting pan. Brush with oil to prevent drying. Cook until meat thermometer reads 165°F (74°C)-approximately 4 hours. Let stand for 10 minutes before removing netting and slicing.

Valeur nutritive	
<b>Nutrition Facts</b>	
par 100 g / Per 100 g	
Teneur	% valeur quotidienne
Amount	% Daily Value
Calories / Calories 120 kcal	
Lipides / Fat 3.5 g	5 %



vsaturés / Saturated 0.5 g	3 %
Cholesterol 25 mg	
Sodium / Sodium / No. mg Teneur Glucides / Carbohydrate 7 g Amount	10 % % valeur quotidienne 2 % % Daily Value
Fibres / Fibre T g	3%
Sucres / Sugars 0 g	_
Protéines / Protein 16 g	
Vitamine A / Vitamin A	2 %
Vitamine C / Vitamin C	0 %
Calcium / Calcium	2 %
Fer / Iron	6 %