

PRE-COOKED TURKEY SAUSAGE LINK, 1.025 OZ.



Commodity Code: A-534/100124

6140

PRODUCT INFORMATION

Product Features

- Pre-cooked seasoned links
- 160/1.025 oz. links per case
- Individually quick frozen and layer packed
- Utilizes dark meat
- Contains no allergens or gluten

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 with pancakes and french toast



LIST OF INGREDIENTS:
TURKEY, SEASONING (SALT, SPICES, SUGAR, DEXTROSE, SPICE EXTRACT, BHA, PROPYL GALLATE, CITRIC ACID), CARAMEL COLOR.

SPECIFICATIONS

Ship Container UPC: 10042222614006
Frozen Shelf Life: 365 days from pack date
Pallet Pattern: 9 x 10 = 90
Full Pallet:
Net Weight: 922.50 lbs.
Gross Weight: 967.50 lbs.
Tare Weight: 45.00 lbs.
Catch Weight? N

MASTER DIMENSIONS

Case Dimensions: 16.56"L x 11.56"W x 4.63"H
Cubic Feet: 0.513
Net Weight: 10.25 lbs.
Gross Weight: 10.75 lbs.
Tare Weight: 0.50 lbs.
Pack: 160/1.025 oz.
Servings Per Case: 160

I certify that the above information is true and correct, and that a 1.025 ounce serving of the above product (ready for serving) contains 1.0 ounces 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).

Michelle Heveron Labeling & Nutrition Coordinator
 Signature Title
 Michelle Heveron 7/1/13

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 links in a single layer about 1" apart. Cook at 400°F according to the chart below rotating often. Cook until internal temperature reaches 140°F as measured by a meat thermometer.

FLAT TOP GRILL METHOD	Time	Temperature
FROZEN NOT RECOMMENDED		
Thawed	6 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	Time	Temperature
Frozen	9 minutes	375° F
Thawed	6 minutes	375° F

COMBINATION OVEN METHOD	Time	Temperature
Frozen	6 minutes	325° F
Thawed	5 minutes	325° F

CONVENTIONAL OVEN METHOD	Time	Temperature
Frozen	13 minutes	400° F
Thawed	10 minutes	400° F

*For preparation by a food preparation establishment only, according to the food code or equivalent.

NUTRITIONAL INFORMATION PER 1 OZ. MT./MT. ALTERNATE SERVING

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
1.025	60	4	1	0	30	100	0	0	6	0	2	0	2