



GTIN CODE: 90075971131650  
 LEGACY PRODUCT CODE: 13165  
 PRODUCT CODE: 10000013165

Sara Lee® Raw, Cook-In-Bag Skin-On Turkey Breast

Ingredients

Contains up to 15% of a solution of Turkey Broth, Salt, Sugar, Sodium Phosphate, Flavor.

Packaging information

<b>MASTER CASE CUBE</b>	0.6548
<b>GROSS WEIGHT</b>	21.192 lbs
<b>HEIGHT</b>	5.875
<b>LENGTH</b>	17.8125
<b>NET WEIGHT</b>	20
<b>WIDTH</b>	10.8125
<b>PALLET HI</b>	7
<b>TI</b>	9

Storage

<b>SHELF LIFE:</b>	365 Days
<b>STORAGE TEMPERATURE - MAXIMUM:</b>	24 °F
<b>STORAGE TEMPERATURE - MINIMUM:</b>	0 °F
<b>STORAGE METHOD:</b>	Frozen

Preparation

**THAW:**

For best results, THAW turkey breast in refrigerator before cooking. To thaw: Remove product from box. Leave product in packaging and place on a tray. Place in refrigerator and thaw for 48-72 hours or until thawed. Quick thaw method: Leaving turkey breasts in packaging, submerge in cold tap water. Thaw for approximately 30 minutes per pound or until thawed. Change water every hour. Cook turkey immediately after it is thawed. Do not refreeze. Thawing Instructions For best results, THAW turkey breast in refrigerator before cooking. To that: Remove product from box. Leave product in packaging and place on a tray. Place in refrigerator and thaw for 48-72 hours or until thawed. Quick thaw method: Leaving turkey breast in packaging, submerge in cold tap water. Thaw for approximately 30 minutes per pound or until thawed. Change water every hour. Cook turkey immediately after it is thawed. Do not refreeze.

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Nutritional information

<b>NUTRITION FACTS</b>	
<b>Varied Servings Per Container</b>	
Serving Size	112g
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>120</b>
<b>Daily Value % *</b>	
<b>Total Fat</b> 4g	<b>6%</b>
Saturated Fat 1g	<b>6%</b>
Trans Fat 0g	
<b>Cholesterol</b> 55mg	<b>18%</b>
<b>Sodium</b> 730mg	<b>30%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes Added Sugars	<b>%</b>
<b>Protein</b> 22g	<b>39%</b>
Vitamin D	<b>%</b>
Calcium 8 mg	<b>0%</b>
Iron 1 mg	<b>4%</b>
Potassium	<b>%</b>

\*The % Daily Value 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.

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-261-4754. Or email [tysonfoodservice@casupport.com](mailto:tysonfoodservice@casupport.com).

Need help?

Call us at 1-800-261-4754

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