



GTIN CODE: 90075971122788
 LEGACY PRODUCT CODE: 12278
 PRODUCT CODE: 10000012278

Sara Lee® uncooked, Netted Skin-On Turkey Breast & Thigh Roast

- High quality turkey breast and thigh roast with great texture.
- Ready-to-cook, easy to carve, with white and dark meat in every slice.
- Gluten Free.
- No MSG.
- Uncooked for ultimate versatility.

Ingredients

Contains Up To 18% Of A Solution Of Turkey Broth, Salt, Sugar, Sodium Phosphate, Flavor.

Packaging information

MASTER CASE CUBE	0.8136
GROSS WEIGHT	30.8383 lbs
HEIGHT	6.875
LENGTH	17.3125
NET WEIGHT	29.8
WIDTH	11.8125

PALLET HI	6
TI	8

Storage

SHELF LIFE:	365 Days
STORAGE TEMPERATURE - MAXIMUM:	0 °F
STORAGE TEMPERATURE - MINIMUM:	0 °F
STORAGE METHOD:	Frozen

Preparation

BAKE:

Conventional Oven For Food Safety and Quality Purposes, this product must be cooked to a minimum internal temperature of 165°F prior to eating. Pre-heat Conventional oven to 350°F. Remove product from outer bag. Leave netting intact. Place product in roasting pan. Add about 1-inch water to pan. Cover roast with foil. Place roasting pan carefully on center rack of oven. Bake according to the following times and temperatures: Frozen 35-38 min/lb 350°F Thawed 27-28 min/lb 350°F. When product is 3/4 of the way thru the cooking cycle, remove foil. Check internal temperature with a stem thermometer in center of meat. Continue to cook product uncovered to allow skin to brown. Once the internal temperature reaches 160°F or above, remove from oven. Let stand at room temperature for 10 minutes. Internal temperature should reach 165°F or above. Allow roast to cool for 10 minutes more. Remove netting and carve into slices; serve. Cooking times are approximate. Due to variances in ovens and initial temperature of product, cooking times may need adjustment. For optimal results, carve with the grain.

CONVECTION:

Convection Oven For Food Safety and Quality Purposes, this product must be cooked to a minimum internal temperature of 165°F prior to eating. Pre-heat Convection oven to 325°F. Remove product from outer bag. Leave netting intact. Place product in roasting pan. Add about 1-inch water to pan. Cover roast with foil. Place roasting pan carefully on center rack of oven. Bake according to the following times and temperatures: Frozen 30-32 min/lb 325°F Thawed 23-25 min/lb 325°F. When product is 3/4 of the way thru the cooking cycle, remove foil. Check internal temperature with a stem thermometer in center of meat. Continue to cook product uncovered to allow skin to brown. Once the internal temperature reaches 160°F or above, remove from oven. Let stand at room temperature for 10 minutes. Internal temperature should reach 165°F or above. Allow roast to cool for 10 minutes more. Remove netting and carve into slices; serve. Cooking times are approximate. Due to variances in ovens and initial temperature of product, cooking times may need adjustment. For optimal results, carve with the grain.

THAW:

Thawing Instructions Thawing Instructions: For best results, THAW turkey roast 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 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. For optimal results, carve with the grain.

Nutritional information

NUTRITION FACTS

Varied Servings Per Container

Serving Size 112g

Amount Per Serving

Calories **120**

Daily Value % *

Total Fat 4.5g **7%**

Saturated Fat 1.5g **7%**

Trans Fat	0g	
Cholesterol	60mg	21%
Sodium	740mg	31%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Protein	20g	36%
Vitamin A		0%
Vitamin C	0 mg	0%
Calcium	0 mg	0%
Iron	1 mg	4%

*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 1-800-248-9766. Or email CustomerRelations@tyson.com.

Need help?

Call us at 1-800-261-4754

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