



GTIN CODE: 90075971128612
LEGACY PRODUCT CODE: 12861
PRODUCT CODE: 10000012861

Sara Lee® Raw, Foil Wrapped Boneless Skin-On Turkey Breast, 2/5 Lb

Ingredients

Contains Up To 20% Of A Solution Of Turkey Broth, Salt, Sugar, Sodium Phosphate, Flavor.

Packaging information

MASTER CASE CUBE	0.6548
GROSS WEIGHT	20.85 lbs
HEIGHT	5.875
LENGTH	17.8125
NET WEIGHT	20
WIDTH	10.8125
PALLET HI	7
TI	9

Storage

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

Preparation

BAKE:

• Pre-heat Conventional oven to 350°F or Convection oven to 325°F. Remove plastic packaging, leaving turkey in foil. Place product in roasting pan. Add about 1-inch water to pan. Place roasting pan carefully on center rack of oven. Conventional Oven Frozen: Thaw: Time 36-40 Min/LB Time 27-28 Min/LB Temp 350°F Temp 350°F. Do not puncture foil until you are ready to check the internal temperature approximately ¾ of the way into cooking cycle. The steam trapped within the foil wrapping prevents the skin from sticking to the foil. Use a stem thermometer to check the internal temperature. The center of the product should be approximately 110-120°F. Remove product from oven and peel back foil to allow turkey to brown. At this time, you may choose to place vegetables, stuffing, herbs or spices in the foil around the meat. Return to oven and continue cooking until internal temperature reaches 160°F or above. Remove from oven and let stand for 10 minutes. Internal temperature should reach 165°F or above while standing. Carve into slices. Serve. Cooking times are approximate. Due to variances in ovens and initial temperature of product, cooking times may need adjustment.

CONVECTION:

• Pre-heat Conventional oven to 350°F or Convection oven to 325°F. Remove plastic packaging, leaving turkey in foil. Place product in roasting pan. Add about 1-inch water to pan. Place roasting pan carefully on center rack of oven. Convection Oven Frozen: Thaw: Time 30-34 Min/LB Time 22-25 Min/LB Temp 325°F Temp 325°F. Do not puncture foil until you are ready to check the internal temperature approximately ¾ of the way into cooking cycle. The steam trapped within the foil wrapping prevents the skin from sticking to the foil. Use a stem thermometer to check the internal temperature. The center of the product should be approximately 110-120°F. Remove product from oven and peel back foil to allow turkey to brown. At this time, you may choose to place vegetables, stuffing, herbs or spices in the foil around the meat. Return to oven and continue cooking until internal temperature reaches 160°F or above. Remove from oven and let stand for 10 minutes. Internal temperature should reach 165°F or above while standing. Carve into slices. Serve. Cooking times are approximate. Due to variances in ovens and initial temperature of product, cooking times may need adjustment.

THAW:

• Pre-heat Conventional oven to 350°F or Convection oven to 325°F. Remove plastic packaging, leaving turkey in foil. Place product in roasting pan. Add about 1-inch water to pan. Place roasting pan carefully on center rack of oven. Thawing Instructions 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. Cook turkey immediately after it is thawed. Do not refreeze. Do not puncture foil until you are ready to check the internal temperature approximately ¾ of the way into cooking cycle. The steam trapped within the foil wrapping prevents the skin from sticking to the foil. Use a stem thermometer to check the internal temperature. The center of the product should be approximately 110-120°F. Remove product from oven and peel back foil to allow turkey to brown. At this time, you may choose to place vegetables, stuffing, herbs or spices in the foil around the meat. Return to oven and continue cooking until internal temperature reaches 160°F or above. Remove from oven and let stand for 10 minutes. Internal temperature should reach 165°F or above while standing. Carve into slices. Serve. Cooking times are approximate. Due to variances in ovens and initial temperature of product, cooking times may need adjustment.

Nutritional information

NUTRITION FACTS	
Varied Servings Per Container	
Serving Size 112g	
Amount Per Serving	
Calories	120
Daily Value % *	
Total Fat 4g	6%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 50mg	17%

Sodium	730mg	30%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugars		%
Protein	21g	38%
Vitamin D		%
Calcium	0 mg	0%
Iron	1 mg	2%
Potassium		%

*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.

Need help?

Call us at 1-800-261-4754

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