



PRODUCT CODE: 17701
UPC CODE: 90044500177018

Sara Lee® Choice, Yankee Pot Roast with Whole Carrots & Onions, Fully Cooked, 2/12 Lb avg wt

Reasons to buy

- Made with pre-trimmed USDA Choice Beef shoulder clod, a tender roast with no waste
- Slow roasted for 8 hours for fork-tender flavor
- Fully cooked in natural juices to reduce prep time and labor costs

Packaging Information

MASTER CASE

Gross Weight:	24.941 lbs
Net Weight:	24 lbs
Cube:	0.883 ft3
Length:	16.75 in
Height:	8.875 in
Width:	10.4375 in

PALLET

TI:	9
HI:	4

Nutritional Information

Serving Size	140g	
Servings Per Container	Varied	
Amount Per Serving		Daily Value % *
Calories	220	
Calories from Fat	140	
Total Fat	15g	23%
Saturated Fat	6g	30%
Trans Fat	1g	
Cholesterol	55mg	18%
Sodium	150mg	6%
Total Carbohydrate	3g	1%
Dietary Fiber	0g	0%
Sugar	1g	0%
Protein	17g	0%
Vitamin A		8%
Vitamin C		2%
Calcium		0%
Iron		8%

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.

Ingredients

USDA Choice Beef Yankee Pot Roast Garnished With Carrots And Onions With Natural Juices Rubbed With Pepper And Salt.



Storage

Shelf Life

180 Days

Storage Temperature - Maximum

0 °F

Storage Temperature - Minimum

0 °F

Storage Method

Frozen

Preparation

Bake

Thawing Instructions: We do not recommend heating from a frozen state. Thaw precooked frozen roast in original bag in refrigerator for 72 hours (3 days) prior to heating.

Conventional Oven • Preheat oven to 325° • For au jus, drain juice and dilute with water in a 1 to 1 ratio. Heat until simmering. • Place product on a rack, inside of a roasting pan filled with approximately ½" of au jus. Tent foil over the meat. • Product must be reheated to reach an internal temperature of 135°F. • If product will be held under a heat lamp and carved to order, internal temperature must remain at 135°F or higher for the duration of the event. Product should remain on a carving board no longer than 4 hours even while it is under a heat lamp. Always have backup, replacement product ready for your carving station.

ALTERNATE HEATING INSTRUCTIONS: • Preheat oven to 225°F and heat thawed roast in original cooking bag for approximately 3 hours. Note: higher temperature will melt bag. • For the microwave, place portion of thawed meat on plate, add au jus and cover. Use low to medium power setting until heated.

Convection

Thawing Instructions: We do not recommend heating from a frozen state. Thaw precooked frozen roast in original bag in refrigerator for 72 hours (3 days) prior to heating.

Convection Oven • Preheat oven to 325° • For au jus, drain juice and dilute with water in a 1 to 1 ratio. Heat until simmering. • Place product on a rack, inside of a roasting pan filled with approximately ½" of au jus. Tent foil over the meat. • Product must be reheated to reach an internal temperature of 135°F. • If product will be held under a heat lamp and carved to order, internal temperature must remain at 135°F or higher for the duration of the event. Product should remain on a carving board no longer than 4 hours even while it is under a heat lamp. Always have backup, replacement product ready for your carving station.

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Catalog

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Additional Imagery



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