

RTC 18% FOIL TURKEY BREAST ROAST

PRODUCT NUMBER: 22655 70016

PRODUCT CATEGORY: ROASTS SELECTS



PRODUCT DESCRIPTION

Each roast is made from lightly seasoned skin-on boneless breast meat. The mouth-watering aroma of whole bird taste is prevalent in this ready to cook Raw Roast.

FEATURES & BENEFITS

Lightly seasoned and ready to cook, this raw roast provides the desired whole bird aroma and taste. An 18% solution is added deep within the roast to enhance overall moistness. This versatile, easy to carve product is excellent for center of the plate applications, carving stations and premium sandwiches.

GLUTEN FREE

NO MSG

ZERO TRANS FAT

NUTRITION FACTS

Serving Size	4 OZ (112 g)
Calories	120
Calories from Fat	30
% Daily Value*	
Total Fat	3.5g 5%
Saturated Fat	2g 10%
Trans Fat	0g
Cholesterol	65mg 22%
Sodium	540mg 23%
Potassium	0mg 0%
Total Carbohydrate	1g 0%
Dietary Fiber	0g
Sugars	1g
Protein	22g
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

PACKAGING DETAILS

GTIN	90022655700169	ITEM UPC	022655700166
UNIT QUANTITY	2	UNIT SIZE	10.00 LB
PALLET TIE	10	PALLET HIGH	10
CASE NET WEIGHT	20 LB	CASE GROSS WEIGHT	21.2 LB
CASE LENGTH	16.5625 IN	CASE WIDTH	9.5626 IN
CASE HEIGHT	6.3 IN	CASE CUBE (FEET)	0.5843 FT

INGREDIENTS

Turkey Breast Enhanced with a 18% solution of water, salt, sugar and sodium phosphate.

PREP & COOKING INSTRUCTIONS

Butterball recommends thawing individual roasts in their original packaging, in a refrigerated environment, for 48 hours. Remove thawed roast from the plastic overwrap bag; do not remove the foil. In a shallow pan, place the roast in a convection oven preheated to 325 degrees F. Cook the roast for approximately 2 hours (or 15 minutes per pound). With approximately 30 minutes left in the cooking process, peel back the foil to allow the skin to brown. For a conventional oven preheat the oven to 350 degrees F, and cook the roast approximately 2.5 hours. Remove the roast from the oven when the internal temperature reaches 160 degrees F, and let it "rest" for 30 minutes before slicing or carving.



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