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**Ingham Enterprises - Item Number: 7216000**

* [**Intranet**](http://intranetdashboard/)

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| **Product No** | **7216000** |
| **Product Name** | FROZEN TURKEY BUFFE BREAST FLAVOUR BASTED RW 6-7KGX2 CTN -   |
| **Product Type** | FROZEN, PRIMARY, BUFFE BREAST  |
| **Brand Name** | INGHAM  |
| **BPCS Description** | FZN F/BTKYBUFFE6-7KG RWX2   |
| **APN** | 241407  |
| **GTIN** | 99310037220727  |
| **Inner Pack Size** | 1 UNIT 6-7KG PER UNIT, RANDOM WEIGHT  |
| **Outer Pack Size** | 2 UNITS PER CARTON, RANDOM WEIGHT  |
| **Country of Origin** | Made in Australia from at least 99% Australian ingredients  |
| **Ingredient Listing** | Turkey (94%), Water, Salt, Native Potato Starch, Caster Sugar, Citrus Fibre |
| **Product Claims** |   |
| **Weight/Size** | 6-7KG PER UNIT, RANDOM WEIGHT |
| **Microbiological Standard** | TPC ≤ 1 X 106 cfu/g |
| **Chemical Analysis** | NA |
| **Nutritional Panel** |

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| **Nutrition Information** |
| **Servings Per kg:** Servings per kg: Approx.4**Serving size:** 150g |
|   | **Quantity Per Serving** | **%DI Per Serving\*** | **Quantity Per 100g** |
| **Energy (kJ)** | 741 | 8.5 % | 494 |
| **Protein (g)** | 31.2 | 62.4 % | 20.8 |
| **Fat, Total (g)** | 5.1 | 7.3 % | 3.4 |
| **-      saturated (g)** | 1.5 | 6.2 % | 1.0 |
| **Carbohydrates (g)** | 1.4 | 0.4 % | 0.9 |
| **-      Sugar (g)** | LESS THAN 1.0 | 1.7 % | LESS THAN 1.0 |
| **Sodium (mg)** | 312 | 13.6 % | 208 |
| All values specified above are averages.Nutritional Information is based on edible portion only for Bone-In product and Whole Birds.\*Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs. |

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| **Use By Code** | (A730) |
| **Consumer Cooking** | Product must be fully cooked before eating. Cooking times are a guide and may vary depending on your appliance. We suggest using a meat thermometer. Turkey should be fully cooked when pierced and juices run clear, and when the internal temperature reaches 82°. Please ensure the thermometer is placed in the deepest part of the turkey.STORAGE: Keep frozen at or below minus 18°CTHAW: Thaw in refrigerator until fully thawed: Approximately 13 hours per kg. Once thawed do not refreeze.OVEN SYMBOL:HOW TO COOK THE PERFECT TURKEY:1. Preheat fan forced oven to 160°C (180°C Conventional Oven).2. Remove turkey from packaging and dispose of bone guard pad. 3. Place breast side up on a rack in a roasting dish with 2 cups of water in the dish and cover ends of wings with foil. 4. Cook for approximately 40 minutes per kg or until cooked through. 5. 30 minutes before turkey is cooked, remove foil and pierce skin several times with skewer to allow self-basting and browning. 6. Remove turkey from oven and allow 10 minutes to rest before carving.   |
| **Shelf Life** | BEST BEFORE: 2 YEARS  |
| **Carton Gross Weight** | 2.7KG (Random Weight Product)  |
| **Pallet Quantity** | 40  |
| **Pallet Configuration** | Items: 10 Layers: 4   |
| **Carton Dimension** | Height (236mm) x Width (288mm) x Depth (433mm)   |
| **Pallet Dimension** | Height (1094mm) x Width (1165mm) x Depth (1165mm)   |
| **Storage Details & Temp** | BLAST FREEZE AND STORE AT LESS THAN -18°C  |