BUTTERBALL*

Very High in Protein Versatile

Seasoned Semi-Boneless Turkey

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FEATURES

Very High in Protein

Butterball Seasoned Semi-Boneless Turkey

COOKING INSTRUCTIONS

OVEN:

Cook from frozen. Preheat oven to 300°F (150°C). Remove turkey roast from bag, place on tray in preheated oven. Cook until the turkey thigh reaches 170°F (76°C) on a meat thermometer – approximately 1 hour/kilogram. Let stand for ½ hour before carving. To avoid marks, the netting can be removed 2 hours before the roast is cooked.

RATIONAL COOKING DIRECTIONS:

QUICKEST COOK:

Preheat oven to 375°F with fan #3 set to 100% humidity. After cooking for 30 minutes, lower temperature to 300°F, humidity still at 100%. Cook for one hour. Lower temperature to 265°F and steam for 2 hours. Finally, cook at 325°F with probe until finished, approximately 1 ¼ hours.

OVERNIGHT COOK (BEST RESULTS):

Select Poultry. Select Overnight Roasting and set desired temperature to 165°F. Leave roast in rational until the next day when cutting is required.

CHEFS INSPIRATIONS

TURKEY DINNER WITH CREAMY MASHED POTATOES AND TASTY GRAVY

HOT TURKEY POTPIE WITH TENDER BROCCOLI FLORETS

TURKEY WALDORF SALAD WITH CRUNCHY APPLES

PERFECT FOR ...

Restaurants
· Healthcare
· Institutions

BENEFITS

High meat to bone yield
Minimal Waste

Saves on labour • Réduces risk of cross contamination

Product Code/ 41471

Units per case: 2 turkeys

Unit Catch Weight: 6-8 kgs / turkey

Catch Weight: 12-16 kgs (2 x 6-8 kgs)

Shelf Life: 2 years Allergens: None

Ingredients:

Turkey, Water, Rice starch, Sodium phosphate, Salt, Spices, Spice extract

Handling:

Product must be kept frozen – stored at 0°F (-18°C).



Nutrition Facts Valeur nutritive		
Per 100 g Par 100 g		
Calories / Calories 130 %Daily Valu %valeur guotidienr		
Fat / Lipides 6 g g	%	
Saturated / Saturés 2 g + Trans / Trans 0 g 10	%	
Carbohydrate / Glucides 1 g Fibre / Fibres 1 g 4 Sugars / Sucres 0 g	1%	
Protein / Protéines 18 g		
Cholesterol / Cholestérol 55 mg		
Sodium / Sodium 125 mg 5	%	
Potassium / Potassium 225 mg 5	%	
Calcium / Calcium 10 mg 1	%	
Iron / Fer 0.4 mg 2	2%	
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup		

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For recipe ideas and a complete list of poultry products go to butterball.ca

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