

Ingham Enterprises - Item Number: 7007000

Intrane

Po I (A)				
Product No	7007000			
Product Name	FROZEN WHOLE TURKEY #70X1 CTN - MARINATED			
Product Type	PRIMARY TURKEY AND DUCK TURKEY WHOLE BIRD FROZEN #70+ BAG			
BPCS Description	FZN SELFBAST TURKEY #70X1			
APN	9310037220700			
GTIN	19310037220707			
Inner Pack Size	1 BIRD PER BAG MIN. WEIGHT: 7.00Kg			
Outer Pack Size	1 BAG PER CARTON MIN. WEIGHT: 7.00Kg			
Country of Origin	Made in Australia from at least 99% Australian ingredients			
Ingredient Listing		<u> </u>		
	Turkey (94%), Water, Salt, Potato Star	rch, Sugar, Citrus Fibre.		
Product Claims				
Weight/Size	UNIT DIMENSIONS:			
	BIRD SIZE: #70			
	INNER:  CONFIGURATION: 1 WHOLE BIRD PER BAG			
	MIN. WEIGHT: 7.00Kg (7.0-7.119Kg)			
	OUTER:			
	CONFIGURATION: 1 BAG PER CARTON			
	MIN. WEIGHT: 7.00Kg			
Microbiological Standard	PRODUCT CATEGORY: FRESH AND FROZEN PLAIN RAW POULTRY - WHOLE BIRD			
	TOTAL PLATE COUNT - TARGET: 1 X 10 <sup>6</sup> cfu/CARCASE			
	CAMPYLOBACTER - TARGET: 1 X 10 <sup>4</sup> cfu/CARCASE			
	E.COLI - TARGET: 100 cfu/g			
	E.COLI - TARGET. TOU CHANG			
	FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS			
Chemical Analysis	N/A			
Nutritional Panel	Nutrition Information			
	Nutrition information			
		Quantity Par Sanging	%DI Per Serving*	Quantity Per 100g
	Energy (k l)	Quantity Per Serving 833	9.6 %	555
	Energy (kJ)	30.2	60.3 %	20.1
	Protein (g)			
	Fat, Total (g)	8.3	11.8 %	5.5
	- saturated (g)	2.4	10 %	1.6
	Carbohydrates (g)	0.9	0.3 %	0.6
		0.8	0.8 %	0.5
	- Sugar (g)		0 = 01	
	Sodium (mg)	576	25 %	384
	Sodium (mg) All values specified above are average	576 ges.	ı	384
	Sodium (mg) All values specified above are average Nutritional Information is based on ed	576 ges. dible portion only for Bone-In product a	and Whole Birds.	'
Use Du Code	Sodium (mg)  All values specified above are average Nutritional Information is based on ec *Percentage daily intakes are based	576 ges. dible portion only for Bone-In product a	and Whole Birds.	384 wer depending on your energy needs.
Use By Code	Sodium (mg)  All values specified above are average Nutritional Information is based on ed *Percentage daily intakes are based (A730)	576 ges. dible portion only for Bone-In product a on an average adult diet of 8700kJ. Yo	and Whole Birds. our daily intakes may be higher or lo	wer depending on your energy needs.
Use By Code Consumer Cooking	Sodium (mg) All values specified above are average Nutritional Information is based on ec *Percentage daily intakes are based (A730) Product must be fully cooked before e	pes. dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and	and Whole Birds.  bur daily intakes may be higher or lo  may vary depending on your appliar	wer depending on your energy needs.
· ·	Sodium (mg)  All values specified above are average Nutritional Information is based on experimental experiments are based (A730)  Product must be fully cooked before experiments are should be fully cooked when pictures are sometiments.	jess. dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and ierced and juices run clear, and when	and Whole Birds.  bur daily intakes may be higher or lo  may vary depending on your appliar	wer depending on your energy needs.
· ·	Sodium (mg) All values specified above are average Nutritional Information is based on ec *Percentage daily intakes are based (A730) Product must be fully cooked before e	jess. dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and ierced and juices run clear, and when	and Whole Birds.  bur daily intakes may be higher or lo  may vary depending on your appliar	wer depending on your energy needs.
· ·	Sodium (mg)  All values specified above are average Nutritional Information is based on experimental experiments are based (A730)  Product must be fully cooked before experiments are should be fully cooked when pictures are sometiments.	576 ges. dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.	and Whole Birds.  bur daily intakes may be higher or lo  may vary depending on your appliar	wer depending on your energy needs.
	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the state of the st	pes.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.	and Whole Birds.  Dur daily intakes may be higher or lo  may vary depending on your appliar  the internal temperature reaches 82	wer depending on your energy needs.
	Sodium (mg)  All values specified above are average Nutritional Information is based on experimental experiments. All values are based (A730)  Product must be fully cooked before experiments of the turkey should be fully cooked when piplaced in the deepest part of the turke Storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for approximation of the storage in the deepest part of the turke storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for approximation in the storage in t	pes.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.	and Whole Birds.  Dur daily intakes may be higher or lo  may vary depending on your appliar  the internal temperature reaches 82	wer depending on your energy needs.
	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the specified above are average Nutritional Information is based on experience and the specified and the sp	pes.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.	and Whole Birds.  Dur daily intakes may be higher or lo  may vary depending on your appliar  the internal temperature reaches 82	wer depending on your energy needs.
· ·	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the product must be fully cooked before e Turkey should be fully cooked when piplaced in the deepest part of the turket Storage: Keep frozen at or below -18°. Thaw: Thaw in the refrigerator for applications of the product of the turket in the deepest part of the turket storage: Keep frozen at or below -18°. Thaw: Thaw in the refrigerator for applications of the product of the prod	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.  C.  roximately 13 hours per kg. Once that	and Whole Birds.  Dur daily intakes may be higher or lo  may vary depending on your appliar  the internal temperature reaches 82	wer depending on your energy needs.
	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the product must be fully cooked before etherwise and the fully cooked when piplaced in the deepest part of the turke storage: Keep frozen at or below -18°. Thaw: Thaw in the refrigerator for application of the fully cooked when piplaced in the deepest part of the turke storage: Keep frozen at or below -18°. Thaw: Thaw in the refrigerator for application of the full product of the	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.  C.  roximately 13 hours per kg. Once that	and Whole Birds.  Dur daily intakes may be higher or lo  may vary depending on your appliar  the internal temperature reaches 82	wer depending on your energy needs.
	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the product must be fully cooked before e Turkey should be fully cooked when piplaced in the deepest part of the turket Storage: Keep frozen at or below -18°. Thaw: Thaw in the refrigerator for applications of the product of the turket in the deepest part of the turket storage: Keep frozen at or below -18°. Thaw: Thaw in the refrigerator for applications of the product of the prod	jess. dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and iterced and juices run clear, and when y.  C. roximately 13 hours per kg. Once that	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  ved do not refreeze.	wer depending on your energy needs.  nce. We suggest using a meat thermometer.  °C. Please ensure the thermometer is
	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and information is based on experience and information is based on experience and information is based (A730)  Product must be fully cooked before experience in the deepest part of the turke storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for approven:  How to cook the perfect turkey:  1. Preheat conventional oven to 180°C  2. Remove turkey from packaging.  3. Stuff turkey if desired. Cover ends of the cook for approximately 40-45 minuters.	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and dierced and juices run clear, and when y.  C.  c.  c.  c.  c.  c.  c.  c.  c.  c	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.
	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and information is based (A730)  Product must be fully cooked before experience in the deepest part of the turked storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for application of the product of the prod	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.  C.  c.  c.  c.  c.  c.  c.  c.  c.  c	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.
	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the values of the value of the v	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.  C.  c.  c.  c.  c.  c.  c.  c.  c.  c	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.
Consumer Cooking	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the product must be fully cooked before experience in the deepest part of the turket storage: Keep frozen at or below -18°. Thaw: Thaw in the refrigerator for apply oven:  How to cook the perfect turkey:  1. Preheat conventional oven to 180°.  2. Remove turkey from packaging.  3. Stuff turkey if desired. Cover ends of the cook of approximately 40-45 minuted.  5. 30 minutes before turkey is cooked.  6. Remove turkey from oven and allow Enjoy!	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.  C.  c.  c.  c.  c.  c.  c.  c.  c.  c	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.
Consumer Cooking  Carton Gross Weight	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the product must be fully cooked before e Turkey should be fully cooked when piplaced in the deepest part of the turke Storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for apple Oven:  How to cook the perfect turkey:  1. Preheat conventional oven to 180°C  2. Remove turkey from packaging.  3. Stuff turkey if desired. Cover ends of the cooked, and the cooked, and the cooked, and the cooked, and the cooked, are move turkey from oven and allow Enjoy!  7.140401KG	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.  C.  c.  c.  c.  c.  c.  c.  c.  c.  c	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.
Consumer Cooking  Carton Gross Weight  Pallet Quantity	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the product must be fully cooked before e Turkey should be fully cooked when piplaced in the deepest part of the turke Storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for application of the turkey in the turkey:  1. Preheat conventional oven to 180°C. Remove turkey from packaging.  3. Stuff turkey if desired. Cover ends of 4. Cook for approximately 40-45 minutes and insules before turkey is cooked, 6. Remove turkey from oven and allow Enjoy!  7.140401KG	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and lierced and juices run clear, and when y.  C.  c.  c.  c.  c.  c.  c.  c.  c.  c	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.
Consumer Cooking  Carton Gross Weight  Pallet Quantity  Pallet Configuration	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the values are based (A730)  Product must be fully cooked before experience in the deepest part of the turket storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for approximation of the value in the deepest part of the turket storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for approximation of the value in the value	ges. dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and iterced and juices run clear, and when y.  C. c. c. c. (160°C Fan Forced). of legs and wings with foil. Place breastes per Kg or until cooked through. remove foil and pierce skin several tily 10 minutes to rest before carving.	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.
Carton Gross Weight Pallet Quantity Pallet Configuration Carton Dimension	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the values of the value of value of the value of value of the value of	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and interced and juices run clear, and when y.  C.  C.  C. (160°C Fan Forced).  of legs and wings with foil. Place breastes per Kg or until cooked through. In remove foil and pierce skin several tile y 10 minutes to rest before carving.	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.
Consumer Cooking  Carton Gross Weight  Pallet Quantity  Pallet Configuration	Sodium (mg)  All values specified above are average Nutritional Information is based on experience and the values are based (A730)  Product must be fully cooked before experience in the deepest part of the turket storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for approximation of the value in the deepest part of the turket storage: Keep frozen at or below -18° Thaw: Thaw in the refrigerator for approximation of the value in the value	ges.  dible portion only for Bone-In product a on an average adult diet of 8700kJ. You ating. Cooking times are a guide and dierced and juices run clear, and when y.  C.  C.  C. (160°C Fan Forced).  of legs and wings with foil. Place breastes per Kg or until cooked through, remove foil and pierce skin several tily 10 minutes to rest before carving.	and Whole Birds.  Dur daily intakes may be higher or low  may vary depending on your appliar the internal temperature reaches 82  wed do not refreeze.	wer depending on your energy needs.  ince. We suggest using a meat thermometer.  °C. Please ensure the thermometer is  with 2 cups of water in the dish.

© Inghams Enterprises Pty Ltd 2011 - 2017

Intranet F