



Ingham Enterprises - Item Number: 7007000

Intranet

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	Turkey (94%), Water, Salt, Potato Starch, 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 ⁶ cfu/CARCASE CAMPYLOBACTER - TARGET: 1 X 10 ⁴ cfu/CARCASE E.COLI - TARGET: 100 cfu/g FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS																																						
Chemical Analysis	N/A																																						
Nutritional Panel	<table border="1"> <thead> <tr> <th colspan="4">Nutrition Information</th> </tr> <tr> <th></th> <th>Quantity Per Serving</th> <th>%DI Per Serving*</th> <th>Quantity Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy (kJ)</td> <td>833</td> <td>9.6 %</td> <td>555</td> </tr> <tr> <td>Protein (g)</td> <td>30.2</td> <td>60.3 %</td> <td>20.1</td> </tr> <tr> <td>Fat, Total (g)</td> <td>8.3</td> <td>11.8 %</td> <td>5.5</td> </tr> <tr> <td>- saturated (g)</td> <td>2.4</td> <td>10 %</td> <td>1.6</td> </tr> <tr> <td>Carbohydrates (g)</td> <td>0.9</td> <td>0.3 %</td> <td>0.6</td> </tr> <tr> <td>- Sugar (g)</td> <td>0.8</td> <td>0.8 %</td> <td>0.5</td> </tr> <tr> <td>Sodium (mg)</td> <td>576</td> <td>25 %</td> <td>384</td> </tr> </tbody> </table> <p>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.</p>			Nutrition Information					Quantity Per Serving	%DI Per Serving*	Quantity Per 100g	Energy (kJ)	833	9.6 %	555	Protein (g)	30.2	60.3 %	20.1	Fat, Total (g)	8.3	11.8 %	5.5	- saturated (g)	2.4	10 %	1.6	Carbohydrates (g)	0.9	0.3 %	0.6	- Sugar (g)	0.8	0.8 %	0.5	Sodium (mg)	576	25 %	384
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Use By Code	(A730)																																						
Consumer Cooking	<p>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°C. Please ensure the thermometer is placed in the deepest part of the turkey.</p> <p>Storage: Keep frozen at or below -18°C. Thaw: Thaw in the refrigerator for approximately 13 hours per kg. Once thawed do not refreeze.</p> <p>Oven: How to cook the perfect turkey: 1. Preheat conventional oven to 180°C (160°C Fan Forced). 2. Remove turkey from packaging. 3. Stuff turkey if desired. Cover ends of legs and wings with foil. Place breast side up on a rack in roasting disk with 2 cups of water in the dish. 4. Cook for approximately 40-45 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. Enjoy!</p>																																						
Carton Gross Weight	7.140401KG																																						
Pallet Quantity	40																																						
Pallet Configuration	Items: 10 Layers: 4																																						
Carton Dimension	Height (228mm) x Width (288mm) x Depth (433mm)																																						
Pallet Dimension	Height (1062mm) x Width (1165mm) x Depth (1165mm)																																						
Storage Details & Temp	KEEP FROZEN AT OR BELOW -18°C;																																						