



Ingham Enterprises - Item Number: 7032800

Intranet

<b>Product No</b>	<b>7032800</b>																																		
<b>Product Name</b>	FRESH WHOLE TURKEY FB RW#20-28X4 CTN -																																		
<b>Product Type</b>	PRIMARY TURKEY AND DUCK TURKEY WHOLE BIRD FRESH TKY WHOLE BIRD BAG																																		
<b>BPCS Description</b>	FSH TURKEY #20-#28 RW																																		
<b>APN</b>																																			
<b>GTIN</b>	99310037220543																																		
<b>Inner Pack Size</b>	N/A																																		
<b>Outer Pack Size</b>	4 BAGS PER CARTON RANDOM WEIGHT 8.2-11.4Kg																																		
<b>Country of Origin</b>	Made in Australia from at least 99% Australian ingredients																																		
<b>Ingredient Listing</b>	Turkey (94%), Water, Salt, Native Potato Starch, Caster Sugar, Citrus Fibre																																		
<b>Product Claims</b>																																			
<b>Weight/Size</b>	<p><u>UNIT DIMENSIONS:</u> BIRD SIZE: #20 - #28</p> <p><u>OUTER:</u> CONFIGURATION: 4 BAGS PER CARTON (1 WHOLE BIRD PER BAG, RANDOM WEIGHT 2.0-2.8Kg) RANDOM WEIGHT 8.2-11.4Kg</p>																																		
<b>Microbiological Standard</b>	<p><b>PRODUCT CATEGORY:</b> FRESH AND FROZEN VE RAW POULTRY - WHOLE BIRD</p> <p><u>TOTAL PLATE COUNT</u> - TARGET: 1 X 10<sup>6</sup> cfu/CARCASE</p> <p><u>CAMPYLOBACTER</u> - TARGET: 1 X 10<sup>4</sup> cfu/CARCASE</p> <p><u>E.COLI</u> - TARGET: 100 cfu/g</p> <p><u>B.CEREUS</u> - TARGET: 500 cfu/g</p> <p><b>FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS</b></p>																																		
<b>Chemical Analysis</b>	N/A																																		
<b>Nutritional Panel</b>	<p><b>Nutrition Information</b></p> <table border="1"> <thead> <tr> <th></th> <th>Quantity Per Serving</th> <th>%DI Per Serving*</th> <th>Quantity Per 100g</th> </tr> </thead> <tbody> <tr> <td><b>Energy (kJ)</b></td> <td>860</td> <td>9.8 %</td> <td>570</td> </tr> <tr> <td><b>Protein (g)</b></td> <td>30.2</td> <td>60.3 %</td> <td>20.1</td> </tr> <tr> <td><b>Fat, Total (g)</b></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><b>Carbohydrates (g)</b></td> <td>LESS THAN 1.0</td> <td>0.5 %</td> <td>LESS THAN 1.0</td> </tr> <tr> <td>- Sugar (g)</td> <td>LESS THAN 1.0</td> <td>1.7 %</td> <td>LESS THAN 1.0</td> </tr> <tr> <td><b>Sodium (mg)</b></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>				Quantity Per Serving	%DI Per Serving*	Quantity Per 100g	<b>Energy (kJ)</b>	860	9.8 %	570	<b>Protein (g)</b>	30.2	60.3 %	20.1	<b>Fat, Total (g)</b>	8.3	11.8 %	5.5	- saturated (g)	2.4	10 %	1.6	<b>Carbohydrates (g)</b>	LESS THAN 1.0	0.5 %	LESS THAN 1.0	- Sugar (g)	LESS THAN 1.0	1.7 %	LESS THAN 1.0	<b>Sodium (mg)</b>	576	25 %	384
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<b>Use By Code</b>	(A050)																																		
<b>Consumer Image</b>																																			
<b>Consumer Cooking</b>	<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°. Please ensure the thermometer is placed in the deepest part of the turkey.</p> <p>OVEN SYMBOL:</p> <p>HOW TO COOK THE PERFECT TURKEY:</p> <ol style="list-style-type: none"> <li>Preheat Fan Forced oven to 160°C (180°C Conventional Oven).</li> <li>Remove turkey from packaging and dispose of soaker pad.</li> <li>Stuff turkey if desired. Cover ends of legs and wings with foil. 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.</li> <li>Cook for approximately 40-45 minutes per kg or until cooked through.</li> <li>30 minutes before turkey is cooked, remove foil and pierce skin several times with skewer to allow self-basting and browning.</li> <li>Remove turkey from oven and allow 10 minutes to rest before carving.</li> </ol> <p>Enjoy!</p>																																		
<b>Carton Gross Weight</b>	9.626501KG (Random Weight Product)																																		
<b>Pallet Quantity</b>	40																																		
<b>Pallet Configuration</b>	Items: 8 Layers: 5																																		
<b>Carton Dimension</b>	Height (206mm) x Width (358mm) x Depth (418mm)																																		
<b>Pallet Dimension</b>	Height (1180mm) x Width (1165mm) x Depth (1165mm)																																		
<b>Storage Details &amp; Temp</b>	KEEP REFRIGERATED AT OR BELOW 4°C																																		