



Ingham Enterprises - Item Number: 7173300

Intranet

<b>Product No</b>	7173300																																						
<b>Product Name</b>	FS PLAIN CLEAR WHOLE TURKEY 3.0 - 3.9KG RWX3 -																																						
<b>Product Type</b>	PRIMARY TURKEY AND DUCK TURKEY WHOLE BIRD FRESH TKY WHOLE BIRD BAG																																						
<b>BPCS Description</b>	FS PLAIN CLR WHTKY 3-3.9KGRWX3																																						
<b>APN</b>	224206																																						
<b>GTIN</b>	99310037273891																																						
<b>Inner Pack Size</b>	1 BIRD PER BAG RANDOM WEIGHT: 3.00 - 3.90Kg																																						
<b>Outer Pack Size</b>	3 BAGS PER CARTON TARGET WEIGHT: 9.00 - 11.70Kg																																						
<b>Country of Origin</b>	Product of Australia																																						
<b>Ingredient Listing</b>	100% WHOLE TURKEY																																						
<b>Product Claims</b>																																							
<b>Weight/Size</b>	<p><u>INNER:</u> CONFIGURATION: 1 WHOLE BIRD PER BAG RANDOM WEIGHT: 3.00 - 3.90Kg</p> <p><u>OUTER:</u> CONFIGURATION: 3 BAGS PER CARTON TARGET WEIGHT: 9.00 - 11.70Kg</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>	<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><b>Energy (kJ)</b></td> <td>1,515</td> <td>17.4 %</td> <td>606</td> </tr> <tr> <td><b>Protein (g)</b></td> <td>51.5</td> <td>103 %</td> <td>20.6</td> </tr> <tr> <td><b>Fat, Total (g)</b></td> <td>17.3</td> <td>24.6 %</td> <td>6.9</td> </tr> <tr> <td>- saturated (g)</td> <td>5.5</td> <td>22.9 %</td> <td>2.2</td> </tr> <tr> <td><b>Carbohydrates (g)</b></td> <td>LESS THAN 1.0</td> <td>0 %</td> <td>0.0</td> </tr> <tr> <td>- Sugar (g)</td> <td>LESS THAN 1.0</td> <td>0 %</td> <td>0.0</td> </tr> <tr> <td><b>Sodium (mg)</b></td> <td>123</td> <td>5.3 %</td> <td>49</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	<b>Energy (kJ)</b>	1,515	17.4 %	606	<b>Protein (g)</b>	51.5	103 %	20.6	<b>Fat, Total (g)</b>	17.3	24.6 %	6.9	- saturated (g)	5.5	22.9 %	2.2	<b>Carbohydrates (g)</b>	LESS THAN 1.0	0 %	0.0	- Sugar (g)	LESS THAN 1.0	0 %	0.0	<b>Sodium (mg)</b>	123	5.3 %	49
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<b>Use By Code</b>	(A050)																																						
<b>Consumer Cooking</b>	<p>This is a guide only. Appliance temperatures can vary. You may need to adjust cooking times accordingly. Please ensure poultry is fully cooked before eating.</p> <p>Remove moisture pads from underside of turkey prior to cooking. 30 minutes before turkey is cooked, remove foil and pierce skin several times with skewer to allow browning. Remove turkey from oven and allow 10 minutes to rest before carving.</p> <p><b>Freeze:</b> Freeze on day of purchase.</p> <p><b>Thaw:</b> Refrigerator: 10 hours per kg. Once thawed, do not refreeze.</p> <p><b>Kettle BBQ:</b> Use normal indirect fire. Stuff turkey if desired. Cook for approximately 50 minutes per kg.</p> <p><b>Fan Forced Oven:</b> Preheat oven to 160°C (320°F). 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. Cook for approximately 45-50 minutes per kg. Conventional Oven: Preheat oven to 180°C (360°F). 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. Cook for approximately 45-50 minutes per kg. We suggest using a meat thermometer. Poultry should be fully cooked when the internal temperature reaches 82°C. Thermometers should be placed in the deepest part of the turkey. Turkey should be fully cooked when pierced and juices run clear.</p>																																						
<b>Carton Gross Weight</b>	10.5439KG (Random Weight Product)																																						
<b>Pallet Quantity</b>	32																																						
<b>Pallet Configuration</b>	Items: 8 Layers: 4																																						
<b>Carton Dimension</b>	Height (205mm) x Width (359mm) x Depth (419mm)																																						
<b>Pallet Dimension</b>	Height (970mm) x Width (1165mm) x Depth (1165mm)																																						
<b>Storage Details &amp; Temp</b>	KEEP REFRIGERATED AT OR BELOW 4°C																																						