



Ingham Enterprises - Item Number: 7173500

Intranet

Product No	7173500																																						
Product Name	FS PLAIN CLEAR WHOLE TURKEY 5.0 - 5.9KG RWX2 -																																						
Product Type	PRIMARY TURKEY AND DUCK TURKEY WHOLE BIRD FRESH TKY WHOLE BIRD BAG																																						
BPCS Description	FS PLAIN CLR WHTKY 5-5.9KGRWX2																																						
APN																																							
GTIN	99310037273914																																						
Inner Pack Size	1 BIRD PER BAG RANDOM WEIGHT: 5.00 - 5.90Kg																																						
Outer Pack Size	2 BAGS PER CARTON TARGET WEIGHT: 10.00 - 11.80Kg																																						
Country of Origin	Product of Australia																																						
Ingredient Listing	100% WHOLE TURKEY																																						
Product Claims																																							
Weight/Size	<p><u>INNER:</u> CONFIGURATION: 1 WHOLE BIRD PER BAG RANDOM WEIGHT: 5.00 - 5.90Kg</p> <p><u>OUTER:</u> CONFIGURATION: 2 BAGS PER CARTON TARGET WEIGHT: 10.00 - 11.80Kg</p>																																						
Microbiological Standard	<p>PRODUCT CATEGORY: FRESH AND FROZEN VE RAW POULTRY - WHOLE BIRD</p> <p><u>TOTAL PLATE COUNT</u> - TARGET: 1 X 10⁶ cfu/CARCASE</p> <p><u>CAMPYLOBACTER</u> - TARGET: 1 X 10⁴ cfu/CARCASE</p> <p><u>E.COLI</u> - TARGET: 100 cfu/g</p> <p><u>B.CEREUS</u> - TARGET: 500 cfu/g</p> <p>FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS</p>																																						
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>1,515</td> <td>17.4 %</td> <td>606</td> </tr> <tr> <td>Protein (g)</td> <td>51.5</td> <td>103 %</td> <td>20.6</td> </tr> <tr> <td>Fat, Total (g)</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>Carbohydrates (g)</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>Sodium (mg)</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	Energy (kJ)	1,515	17.4 %	606	Protein (g)	51.5	103 %	20.6	Fat, Total (g)	17.3	24.6 %	6.9	- saturated (g)	5.5	22.9 %	2.2	Carbohydrates (g)	LESS THAN 1.0	0 %	0.0	- Sugar (g)	LESS THAN 1.0	0 %	0.0	Sodium (mg)	123	5.3 %	49
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Use By Code	(A050)																																						
Consumer Cooking	<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>Freeze: Freeze on day of purchase.</p> <p>Thaw: Refrigerator: 10 hours per kg. Once thawed, do not refreeze.</p> <p>Kettle BBQ: Use normal indirect fire. Stuff turkey if desired. Cook for approximately 50 minutes per kg.</p> <p>Fan Forced Oven: 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>																																						
Carton Gross Weight	11.4288KG (Random Weight Product)																																						
Pallet Quantity	32																																						
Pallet Configuration	Items: 8 Layers: 4																																						
Carton Dimension	Height (236mm) x Width (288mm) x Depth (433mm)																																						
Pallet Dimension	Height (1094mm) x Width (1165mm) x Depth (1165mm)																																						
Storage Details & Temp	KEEP REFRIGERATED AT OR BELOW 4°C																																						