



Ingham Enterprises - Item Number: 7770100

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Product No	7770100					
Product Name	FRESH TURKEY HALF BREAST BONELESS 1.2-2.7KG RWX3 CTN - OVEN ROASTED					
Product Type	FURTHER PROCESSED TURKEY AND DUCK TURKEY FPP 1/2 BREAST BAG					
BPCS Description	FS TURK BST OROAST RW					
APN GTIN	00240027442404					
	99310037142494 TARCET MEICHT 1 20 2 70Kg BAC					
Inner Pack Size	TARGET WEIGHT: 1.20 - 2.70Kg BAG					
Outer Pack Size	3 BAGS PER CARTON TARGET WEIGHT: 3.60 - 8.10Kg					
Country of Origin	Made in Australia from at least 90% Australian ingredients					
Ingredient Listing	CONTAINS SOY AND SULPHITES ASINDICATED IN BOLD Turkey (Minimum 75%), Water, Salt, Soy Protein, Dextrose (Maize), Thickener (1442), Mineral Salt (451, 508), Preservative (223, Sulphites), Woodsmoke Flavour, Emulsifier (433), Acidity Regulator (260), Colour (150a), Canola Oil.					
	Although Great Care Has Been Taken To Remove Bones From This Product, Some May Remain.					
Product Claims	Gluten Free, Good Source of Pro	Gluten Free, Good Source of Protein, No Artificial Colours, No Artificial Flavours				
Weight/Size	INNER: CONFIGURATION: 1 HALF BREAST PER BAG TARGET WEIGHT: 1.20 - 2.70Kg OUTER: CONFIGURATION: 3 BAGS PER CARTON TARGET WEIGHT: 3.60 - 8.10Kg					
Microbiological Standard	PRODUCT CATEGORY: RTE SMALLGOODS - PLAIN					
	TOTAL PLATE COUNT - TARGET: 1 X 10 ³ cfu/g E.COLI - TARGET: <10 cfu/g					
	COAGULASE POSITIVE STAPHYLOCOCCUS - TARGET: <100 cfu/g					
	SALMONELLA - TARGET: ND in 25g					
	LISTERIA SPP - TARGET: ND in 25g					
	TOTAL COLIFORMS - TARGET: <10 cfu/g					
Chemical Analysis	FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS NIP VERIFICATION - 12 MONTHLY					
	GLUTEN TARGET: NIL DETECTED MAXIMUM: NIL DETECTED - 3 MONTHLY					
Nutritional Panel	Nutrition Information					
		Quantity Per Serving	%DI Per Serving*	Quantity Per 100g		
	Energy (kJ)	526	6.0 %	526		
	Protein (g)	17.0	34.0 %	17.0		
	Fat, Total (g)	6.4	9.1 %	6.4		
		2.0	8.3 %	2.0		
	- saturated (g)			LESS THAN 1.0		
	Carbohydrates (g)	LESS THAN 1.0	0.3 %			
	- Sugar (g)	LESS THAN 1.0	1.1 %	LESS THAN 1.0		
	Sodium (mg)	915	39.8 %	915		
	Gluten (mg)	0		0		
	All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. **Porceptors delivitations bened on an express of utilities of \$770k L. Your delivitables may be higher or lever depending an your engrouped.					
	*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.					
Use By Code	(A120)					
Consumer Image						
Consumer Cooking	Heating instructions					
-	Please remove packaging from the product before heating. This below are a guide only. Appliance temperatures may vary. You may need to adjust cooking					
	times accordingly.					

Oven: Place in a pan with a little water. Cover with foil. Reheat at 175°C for approximately 15 minutes per kg.

Microwave: Slice meat. Place in microwave safe dish dish and cover. Microwave for 7-10 minutes on medium heat. Adjust according to number of slices.

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	Must be consumed immediately. Do not reheat or refrigerate once heated.		
	Storage instructions: KEEP REFRIGERATED AT OR BELOW 4°C		
	Product should be used within 3 days of opening.		
	Store product covered in the refrigerator.		
Shelf Life	GTS GROUP RULE REFERENCE: RTE.9		
	TOTAL RETENTION TIME: 120 DAYS RETENTION TIME TAKEN FROM: DOP SHELF LIFE APPLIED: 90 DAYS SHELF LIFE APPLIED FROM: DOP MINIMUM SHELF LIFE INTO WOOLWORTHS DC (MLOR): 28 DAYS MINIMUM SHELF LIFE INTO WOOLWORTHS DC (MLOR) BASED ON: DOD REFER TO INT ING 12 SHELF LIFE RULES FOR FURTHER INFORMATION		
Carton Gross Weight	6.15KG (Random Weight Product)		
Pallet Quantity	60		
Pallet Configuration	Items: 12 Layers: 5		
Carton Dimension	Height (203mm) x Width (243mm) x Depth (333mm)		
Pallet Dimension	Height (1165mm) x Width (1165mm) x Depth (1165mm)		
Storage Details & Temp	KEEP REFRIGERATED AT OR BELOW 4°C		

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