

DICED PEPPERONI STYLE SEASONED TURKEY, 1/4"



Commodity Code: A-534/100124

6424-20

PRODUCT INFORMATION

Product Features

- 1/4" Diced
- 4/5 lb. Poly Bags
- IQF
- CN Labeled
- Utilizes Dark Meat
- Contains No Gluten

Product Benefits

- Great for Pizzas and Calzones
- Diced for Labor Savings, Consistency and Food Safety
- Economical
- Healthier Alternative to Traditional Pepperoni
- 100% Usable Meat – No Yield Loss



LIST OF INGREDIENTS:
TURKEY, SEASONING (CORN SYRUP SOLIDS, SPICE (MUSTARD) PAPRIKA, DEXTROSE, SOY PROTEIN CONCENTRATE, FLAVORING (INCLUDING SMOKE FLAVOR), PAPRIKA OLEORESIN, GARLIC POWDER), SALT, CONTAINS 2% OR LESS WATER, CITRIC ACID, DEXTROSE, CARRAGEENAN, NATURAL FLAVORING, SODIUM NITRITE.
ALLERGENS: SOY

SPECIFICATIONS

Ship Container UPC: 100422264205
Frozen Shelf Life: 270 days from pack date
Catch Weight? N
Net Case Weight: 20.00 lbs.
Pack: 4/5 lbs.
Servings Per Case: 104

BASIC PREPARATION INSTRUCTIONS*

Thaw in refrigerator and use in application.

* For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 3.06 ounce serving of the above product (ready for serving) contains 2.0 ounces of cooked lean meat/ meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part S 210, 225 OR 226, Appendix A).

Michelle Heveron
Signature
Michelle Heveron

Labeling & Nutrition Coordinator
Title
5/2/11

NUTRITIONAL INFORMATION PER 2 OZ. MT./MT.ALTERNATE SERVING

| Svg Size (oz.) | Calories (Kcal) | Total Fat (g) | Sat. Fat (g) | Trans Fat (g) | Cholest. (mg) | Sodium (mg) | Carbs (g) | Fiber (g) | Protein (g) | Vit. A (%) | Calcium (%) | Vit. C (%) | Iron (%) |
|----------------|-----------------|---------------|--------------|---------------|---------------|-------------|-----------|-----------|-------------|------------|-------------|------------|----------|
| 3.06 | 150 | 8 | 3 | 0 | 65 | 800 | 3 | 0 | 15 | 10 | 2 | 45 | 10 |