

# Foil Wrapped Turkey Breast



## PRODUCT DESCRIPTION

PERDUE® RTC S/O Turkey Breast Roast, Foil, 18% Ready-to-cook, boneless, skin-on whole-muscle turkey breast roast, wrapped in foil. Packed 2/box. Shipped frozen.

**Dilgard Item #**  
**05919**

**Vendor Item #**  
**35008**

## INGREDIENTS

MOISTNESS ENHANCED BY USE OF UP TO 18% OF A SOLUTION OF TURKEY BROTH, SALT, SUGAR, SODIUM PHOSPHATES.

## ***Storage/Shelf Life***

270 days 0° F

## ***Packaging Qty***

2, 10-11 lb RW

## ***Piece Count***

Approximately 79 pounds per case

## ***Product Benefits***

- Oven Ready Convenience - No added costs needed for preparation. Cooks to perfection in any oven!
- Superb Flavor - Full of tempting, oven roasted taste in every bite.
- Cooking Instructions on Packaging for Operator Convenience.
- Complete Nutritional Information Furnished on Case Labels.
- Full of Healthy Nutrition for Today's Customers.

## ***Preparation***

- If cooking from a frozen state, please allow 4 1/2 to 5 1/2 hours to ensure doneness.
- If cooking from a thawed state, allow 3 to 4 hours.
- When thawing, refrigerate in original packaging for 48 hours. Do not thaw at room temperature. Do not refreeze.
- For optimum slicing on all products, chill for 10-12 hours in cooler. For Foiled Roast: 1.Preheat oven and remove plastic package before cooking. DO NOT REMOVE FOIL. 2.Place frozen or thawed foil wrapped beast in 2-inch deep pan. 3.Cook at recommended temperatures and times: Convection Oven: Thawed at 325°F for 16-20 minutes per lb. Frozen at 325°F for 26-30 minutes per lb. Conventional Oven: Thawed at 350°F for 24-28 minutes per lb. Frozen at 350°F for 40-44 minutes per lb. 4.To brown, peel back foil 1 hour before end of cooking time. 5.Continued cooking until browned and internal temperature reaches a minimum of 160°F. 6.Remove from oven. Let stand 30 minutes for easier slicing. 7.Remove foil and serve.

*Serving  
Suggestions:*

Menu Versatility - Perfect for center-of-the-plate, carving stations, hors d'oeuvres, catering and more.

