

Because nothing should  
get in the way of a great  
carving station experience.



Visually stunning • Large boneless breast • Zero mess

There's never been an easier way to make your carving station even more impressive – and efficient! This visually stunning GRAND CHAMPION® French Cut Turkey Breast from Jennie-O Turkey Store is skin-on and boneless (except for the drumette), and extremely easy to work with. It gives patrons all the visual interest of a bone-in turkey, yet gives your staff total carving convenience.

GRAND CHAMPION®  
French Cut Turkey Breast



# Carve out a new profit center.



## GRAND CHAMPION® French Cut Turkey Breast 218904

Patrons like carving stations because they can see their food freshly cut and can get their portion served exactly how they like it. Our French Cut Turkey Breast capitalizes on that attractiveness by offering customers a dazzling turkey display with all of the visual benefits of a golden brown, skin-on turkey. Yet for you, none of the whole bird hassles.

### FEATURES & BENEFITS:

- Skin-on single breast lobe with drummette attached...perfect for carving stations
- Terrific eye appeal...a visually distinctive look that impresses your guests
- Single lobe...there's less roasting time
- Boneless (except for drummette)...makes carving and cleanup easy
- Juicy and flavorful...gives your patrons a great meal experience every time

### SPECIFICATIONS:

Ship Container UPC: 9004222218903  
 Case Pack: 4/6-8 lbs  
 Case Net Weight: 31.50 lbs.  
 Catch Weight: Catch  
 Frozen Shelf Life: 365

Nutrition Facts	
Serving Size:	112g (4 oz.)
Amount Per Serving	
Calories 120	Calories From Fat 40
% Daily Value	
Total Fat 4g	6%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 570mg	24%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 21g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet.

Our French Cut Turkey Breast is boneless (except for the drummette) so it's easy to carve and serve. Plus, with only one bone to dispose of, cleanup is a snap. Best of all, you get extremely high yield because virtually the whole breast is usable meat.

Impress your guests even further with a unique, signature flavor by using one of your favorite rub recipes.

### PREPARATION & HANDLING:

We recommend thawing before cooking. Thaw at least 72 hours in refrigerator OR at least 10-12 hours in cold water. Change water hourly. DO NOT thaw at room temperature. Always leave in sealed plastic during thawing. Refrigerate or cook immediately after thawing. Preheat oven according to chart. Cut off packaging outer layer and place turkey breast into a large shallow baking pan skin side up. Drummette will stand up on its own during the cooking process. Add water according to chart and tent with foil. Cook according to chart, removing the foil at designated time to brown. Continue to cook until internal temperature is 165° F as measured by a meat thermometer in the thickest areas. Remove from oven and allow roast to rest for 10-20 minutes. Slice/carve breast parallel to the drummette and serve.

218904 RTC BNLS S/O French Cut Roast					
Thawed	Water	Temperature	Total Cook Time	Cook with Foil	After Foil
Conventional	1½ Cups	350° F	3 hrs. 35 min.	2 hours	1 hr. 35 min.
Convection	3 Cups	325° F	2 hrs. 45 min.	2 hours	45 min.
Frozen					
Conventional	1½ Cups	350° F	5 hours	4 hours	1 hour
Convection	3 Cups	325° F	4 hours	3 hours	1 hour

### INGREDIENTS:

FRENCH CUT TURKEY BREAST ROAST WITH BONE-IN DRUMMETTE CONTAINING UP TO 18% OF A SOLUTION OF TURKEY BROTH, SALT, SUGAR, SODIUM PHOSPHATE, FLAVORING.

