

900086

Luxury Easi Roast Boneless Turkey Breast 2.72kg

Luxury Easi Roast Boneless Turkey Breast 2.72kg

PRODUCT DESCRIPTION

Luxury Easi Roast Boneless Turkey Breast 2.72kg, Uncooked boneless turkey breast with added water

Manufacturer Product Code	ER2
Product Type	Food
Product Category	Meat and Meat Products
Storage Type	Frozen
Erudus ID	e7398a103482462f9a16de524e3570dc
Specification Type	Legacy



Inner Component GTIN	5030450723674
Outer Case GTIN	05030450711602

INGREDIENTS

Ingredient Declaration

Turkey Breast (85%), Water, Salt, Dextrose, Stabilisers (E450, E451), Pepper.

ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	No	Nuts (Tree)	No
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
Gluten content <20ppm	Yes	Macadamia (Queensland) nuts	No
Crustacea	No	Pecan nuts	No
Eggs	No	Pistachio nuts	No
Fish	No	Walnuts	No
Lupin	No	Peanuts	No
Milk	No	Sesame Seeds	No
Molluscs	No	Soybeans	No
		Sulphur Dioxide and Sulphites	No

DIET SUITABILITY

Suitable for Coeliacs	Yes	Halal Diet	No
Kosher Diet	No	Vegetarian Diet	No
Vegan Diet	No		

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 114kcal / 476kJ

Nutrient	per 100g/ml	RI per 100g/ml
Energy (kJ)	475.8 kJ	6%
Energy (kcal)	113.8 kcal	6%
Fat	3 g	4%
of which Saturates	0.9 g	5%
Carbohydrate	2 g	1%
of which Sugars	0.3 g	0%
Fibre	0 g	
Protein	19.7 g	39%
Salt	0.76 g	13%
Sodium	300 mg	

Directions For Use

All cooking appliances vary in performance, these instructions are guidelines only. For fan assisted ovens reduce the time and temperature in accordance with the manufacturers instructions. Cooking Instructions from frozen: Do not remove joint from roasting bag. Place joint in a roasting tin, skin side up, in a pre-heated oven at 180°C, gas mark 4, for 3 ½ hours – 4 hours, until fully cooked. This time should be reduced by 1 – 1 ½ hours if the joint is thawed. Once cooked, allow to stand for approx. 20 minutes before removing the roasting bag and carving. To carve: Slice length ways along the breast, following the natural grain, as if carving a whole bird.

Storage Instructions

Keep frozen -18C

Product Country of Origin Other

Additional Origin Details

South America (Brazil usually), EU approved source

Address

Fenton Barns (Scotland) Ltd

Fenton Barns

EH39 5AQ

North Berwick

East Lothian

Scotland

graeme.smith@fentonbarns.net

01620 850202

The information on the [Erudus System](#) has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus.

We do not accept liability for any inaccuracies or incorrect information contained on this site.
Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.