



Diced turkey breast ~ raw

Olymel product code: **97113**

Case Weight: 10 kg

Piece Count: 4 bags of 2.5 kg



Features	Benefits
<ul style="list-style-type: none"> ○ In a cooking bag. Cubes of 1 1/4" x 1 1/4" ○ 22 % protein raw (26-27 % once cooked) ○ Significantly Low sodium 65 mg / 100g ○ Individually packed ○ IQF 	<ul style="list-style-type: none"> ○ Very Tender ○ Versatile: neutral flavour so it can apply to any sauce or rubbing ○ No waste ○ Quick and easy to cook

Cooking Instructions

MUST FULLY THAW THE PRODUCT BEFORE USE (Fridge : 48 hours or under running water for 2 hours)

Convection combi oven: Select 100% STEAM (no water required with combi ovens)

1. Preheat oven to 260 degrees Fahrenheit.
2. Cook for 2 to 2 1/2 hours

Conventional oven: Place thawed product in a deep dish and fill halfway of the product with water.

1. Poke a whole on the top of the bag so the steam can evacuate.
2. Preheat oven to 350 degrees Fahrenheit.
3. Cook for 2 1/2 hours to 3 turning the product once during its cooking process.

The internal temperature must attain 78 degrees Celsius/ 170 degrees Fahrenheit



Our chef ideas- cubes can be used in stews, satays, soups, turkey pot pies...