

FROZEN – COOKED



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Product name	Pack size	Portions** (guide only)	Cooking time (approximate)	Description	Sector suitability	Tier
1. Cooked Roasted Turkey Saddle F 30311	1 x 3.5kg	29 portions*	Fully cooked, ready to eat	Steam cooked and roasted turkey saddle formed from selected cuts of turkey breast	Health & Care	SILVER
2. British Sliced Cooked Turkey Breast F 34325	5 x 1kg	Avg 20 slices per kg	Fully cooked, ready to eat	Bernard Matthews British sliced turkey breast in stock	Education / Health & Care	SILVER
3. Cooked Turkey Saddle F 110294	1 x 3.5kg	29 portions*	Fully cooked, ready to eat	Cooked turkey saddle formed from selected cuts of turkey breast	Ideal for all sectors	BRONZE


4. Stuffed Turkey Roulade F 120675	24 x 180g	24 portions	Cook from defrost for 25-30 mins at 180°	Individually frozen, hand rolled turkey escalope with a pork, sage and onion stuffing wrapped in streaky bacon	Pubs / Hotels / Restaurants / Contract Catering	SILVER	
5. Stuffed Turkey Ballotine F 120674	1 x 3kg	20 portions	Cook from defrost for 1hr 40mins at 180°. Remove from bag with 20 mins remaining.	Hand rolled turkey breast lobe with a pork, sage, onion, and savoy cabbage stuffing, wrapped in streaky bacon	Pubs / Hotels / Restaurants	SILVER	
6. Ready To Roast British Turkey Breast F 56590 (not pictured)	2 x 1.5kg	19 portions*	Frozen: 180° for 2¼ hrs/ Chilled: 180° for 1 hr	85% meat. Boneless turkey joint formed from marinated pieces of turkey breast, with added water, supplied in a roasting bag	Pubs / Hotels / Restaurants	SILVER	
7. Boneless British Turkey Roasting Joint F 6371	1 x 1.5kg	9 portions*	Frozen: 180° for 2¼ hrs/ Chilled: 180° for 1¼ hrs	Turkey joint formed from marinated pieces of turkey breast, with added water, supplied in a roasting bag.	Health & Care	SILVER	
8. Halal Turkey Butterfly F 113203 (Available from September)	2 x 3-3.5kg	41 portions*	Cook from defrost for 3hrs 10 mins	Vacuum packed imported Halal turkey breast with inner fillet. Skin-on, boneless	Ideal for all sectors	BRONZE	
9. Boneless Turkey Roasting Joint F 32526	2 x 1.5kg	19 portions*	Frozen: 180° for 2¼ hrs/ Chilled: 180° for 1 hr	85% meat. Boneless turkey joint formed from marinated pieces of turkey breast, with added water, supplied in a roasting bag	Ideal for all sectors	BRONZE	
10. Boneless Turkey Breast F 3056	1 x 2.72kg	17 portions*	Frozen: 180° for 3½ – 4 hrs/ Chilled: 180° for 2 – 2½ hrs	85% meat, formed from whole turkey lobes, with added water & supplied in roasting bag. Skin-on, boneless		BRONZE	
11. Easy Carve Turkey Breast F 4023	1 x 4kg	25 portions*	Frozen: 180° for 4½ – 5 hrs/ Chilled: 180° for 3 – 3½ hrs	83% meat, formed from selected cuts with added water, boneless, supplied in roasting bag. Skin-on, boneless	Ideal for all sectors	BRONZE	

12. McKeown Mastercarve Gourmet Cooked Turkey Breast & Stuffed Thighs C 15848	1 x 7.5-8.9 kg	68 slices	Fully cooked, ready to eat	Fully cooked chilled turkey breast and stuffed turkey thigh	Pubs / Hotels / Restaurants / Contract Catering	SILVER	
13. Prime Meats Roast Turkey Breast C 71709	1 x 3.29kg	50 slices	Fully cooked, ready to eat	Sliced & roasted turkey breast joint, formed from selected cuts of turkey breast	Pubs / Hotels / Restaurants / Contract Catering	SILVER	
14. Cooked Turkey Saddle C 52222	1 x 3.5kg	29 portions	Fully cooked, ready to eat	Cooked turkey saddle formed from selected cuts of turkey breast	Ideal for all sectors	BRONZE	

15. Prime Meats British Boneless Turkey Breast & Thigh Roll C 70942	1 x 5-7kg	38 slices*	Cooking from chilled 4 hrs 50 mins <sup>†</sup> – based on an average weight of 6kg	Skin-on, boneless turkey breast fillet & skinless thigh, rolled & netted; 5-7kg roll	Health & Care	SILVER	
16. Prime Meats British Turkey Crown C 70956	1 x 7-9kg	50 portions*	Cooking from chilled 6 hrs 20 mins <sup>†</sup> – based on an average weight of 8kg	Turkey breast crown with backbone & wing; 7-9kg crown	Health & Care	SILVER	
17. Prime Meats British Turkey Butterfly Breast C 70957	1 x 4.75-5.25kg	31 portions*	Cooking from chilled 3 hrs 45mins <sup>†</sup> – Based on an average weight of 5kg	Skin-on, boneless turkey butterfly breast fillet, held with elastic bands; 4.75-5.25kg joint	Health & Care / Education	SILVER	
18. Prime Meats British Turkey Breast (Single Whole Lobe) C 71522	1 x 2-2.25kg	13 portions*	Cooking from chilled 1 hr 35 mins <sup>†</sup> – based on an average weight of 2.1kg	Skin-on, boneless, single turkey breast fillet lobe, held with elastic bands; 2-2.5kg	Health & Care / Education	SILVER	
19. Turkey Butterfly C 110765	1 x 4-6.5kg	31 portions*	Cooking from chilled 3 hrs 45 mins <sup>†</sup> – based on an average weight of 5kg	Skin-on, boneless, unbanded turkey butterfly breast fillet	Pubs / Hotels / Restaurants / Contract Catering	BRONZE	
20. Turkey Single Lobe C 120677 (not pictured)	1 x 2-3kg	15 portions*	Cooking from chilled 2 hrs 17 mins <sup>†</sup> – based on an average weight of 2.5kg	Skin-on, boneless, unbanded single turkey breast fillet	Health & Care	BRONZE	

\*Raw portions based on weights after 25% yield loss    \*\*All portions based on a 120g portion    †Raw chilled cooking time based on 45 minutes per kg, plus 25 minutes at 180° oven  
\*\*\*Cooked portion based on weight after 30% yield loss



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