



FROZEN – COOKED



	Product name	Pack size	Portions** (guide only)	Cooking time (approximate)	Description	Sector suitability	Tier
1.	British Cooked Turkey Saddle F 121173	1 x 3.5kg	29 portions*	Fully cooked, ready to eat	Cooked whole boneless breast of turkey with added sugars and natural flavouring	Ideal for all sectors	GOLD
2.	British Turkey Breast Lobe F 111757	2 x 1.75kg	29 portions*	Fully cooked, ready to eat	British Red Tractor Farm Assured seasoned, cooked, boneless turkey breast	Education / Health & Care	GOLD
3.	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
4.	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
5.	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

FROZEN – RAW



6.	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
7.	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
8.	Boneless British Turkey Roasting Joint F 6371	1 x 1.5kg	9 portions*	Frozen: 180° for 2½ hrs/ Chilled: 180° for 1½ hrs	Turkey joint formed from marinated pieces of turkey breast, with added water, supplied in a roasting bag.	Health & Care	SILVER
9.	Ready To Roast British Turkey Breast F 56590 (not pictured)	2 x 1.5kg	19 portions*	Frozen: 180° for 2½ 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
10.	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
11.	Boneless Turkey Roasting Joint F 32526	2 x 1.5kg	19 portions*	Frozen: 180° for 2½ 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
12.	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
13.	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

CHILLED – COOKED



14.	Cooked Roasted Turkey Saddle C 70975	1 x 3.5kg	29 portions	Fully cooked, ready to eat	Steam cooked and roasted turkey saddle formed from selected cuts of turkey breast	Pubs / Hotels / Restaurants / Contract Catering	SILVER
15.	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
16.	Prime Meats Roast Turkey Breast C 71709 (not pictured)	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
17.	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

CHILLED – RAW



18.	Gressingham Norfolk Bronze Free Range British Whole Turkey C 124327	1 x 8-10kg	18-20 portions***	Cooking from chilled 4 hrs 30 mins [†] – based on an average weight of 9kg	Whole bird with giblets in	Ideal for all sectors	GOLD
19.	Prime Meats British Boneless Turkey Breast & Thigh Roll C 70942	1 x 5-7kg	38 slices*	Cooking from chilled 4 hrs 50 mins [†] – based on an average weight of 6kg	Skin-on, boneless turkey breast fillet & skinless thigh, rolled & netted; 5-7kg roll	Health & Care	SILVER
20.	Prime Meats British Turkey Crown C 70956	1 x 7-9kg	50 portions*	Cooking from chilled 6 hrs 20 mins [†] – based on an average weight of 8kg	Turkey breast crown with backbone & wing; 7-9kg crown	Health & Care	SILVER
21.	Prime Meats British Turkey Butterfly Breast C 70957	1 x 4.75-5.25kg	31 portions*	Cooking from chilled 3 hrs 45mins [†] – 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
22.	Prime Meats British Turkey Breast (Single Whole Lobe) C 71522	1 x 2-2.25kg	13 portions*	Cooking from chilled 1 hr 35 mins [†] – 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
23.	Turkey Butterfly C 110765	1 x 4-6.5kg	31 portions*	Cooking from chilled 3 hrs 45 mins [†] – based on an average weight of 5kg	Skin-on, boneless, unbanded turkey butterfly breast fillet	Pubs / Hotels / Restaurants / Contract Catering	BRONZE
24.	Turkey Single Lobe C 120677 (not pictured)	1 x 2-3kg	15 portions*	Cooking from chilled 2 hrs 17 mins [†] – 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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