Hollie Food Servi	ice - Agostino	Item Specif	ication	Sneet	
Company Packed For	AGOSTINO SEAFOO)D			
Product Name	WHOLE TURKEY 18-	-20LB			
CSB ID#	117407				
Product Description					
Pieces Per Package	1				
Piece Weight (in ounces)					
Package Weight	18-20LB				
Label ID	N/A				
Netting	N/A				
Insert	N/A				
Box ID	N/A				
Packages per Box	N/A				
Box Weight	N/A				
General Features and Ben	efits				
General reacules and ben	Preheat oven to 32 turkey inside and o	out with cold water	then pat dry	rom body and neck c	f desired,
Cooking Instructions Ingredients	Preheat oven to 32 turkey inside and o loosely fill boday ar clamp. Place turkey with lid or aluminu allow frequent chic turkey is done. Let	out with cold water nd neck cavities wit y in roasting pan wit om foil. Remove cov cken of the timer. T stand 15 minutes b	then pat dry th stuffing th th Tender Ti er during las he center ste efore carvin	•	f desired, ovenable cted. Cove ning and to out when remove tin
Cooking Instructions Ingredients	Preheat oven to 32 turkey inside and o loosely fill boday are clamp. Place turkey with lid or aluminu allow frequent chic turkey is done. Let by lifting it by its ou	out with cold water nd neck cavities with y in roasting pan with m foil. Remove cover cken of the timer. T stand 15 minutes buter edge. Cooking	then pat dry th stuffing th th Tender Ti er during las he center ste efore carvin time approx	with paper towels. I sen reset legs in the o mer gauge unobstruct it half hour for brwor em of the timer pops g. Unclamp legs and 41/4 to 41/2 hours	f desired, ovenable cted. Cove ning and to out when remove til
Cooking Instructions Ingredients	Preheat oven to 32 turkey inside and o loosely fill boday are clamp. Place turkey with lid or aluminu allow frequent chic turkey is done. Let by lifting it by its ou	out with cold water nd neck cavities wit y in roasting pan wit m foil. Remove cove cken of the timer. T stand 15 minutes buter edge. Cooking	then pat dry th stuffing th th Tender Ti er during las he center ste efore carvin time approx	with paper towels. I den reset legs in the o mer gauge unobstruct at half hour for brwor em of the timer pops g. Unclamp legs and 4 1/4 to 4 1/2 hours	f desired, ovenable cted. Cove ning and to out when remove tin
Cooking Instructions	Preheat oven to 32 turkey inside and o loosely fill boday are clamp. Place turkey with lid or aluminu allow frequent chick turkey is done. Let by lifting it by its outlined to the look of the look o	out with cold water and neck cavities with y in roasting pan with m foil. Remove cove cken of the timer. T stand 15 minutes buter edge. Cooking Amount/serving Total Fat 9g	then pat dry th stuffing th th Tender Ti er during las he center ste efore carving time approx	with paper towels. I den reset legs in the of mer gauge unobstruct at half hour for brwore em of the timer pops g. Unclamp legs and 4 1/4 to 4 1/2 hours Amount/serving	f desired, ovenable cted. Cove ning and to out when remove tile.
Cooking Instructions ngredients	Preheat oven to 32 turkey inside and o loosely fill boday are clamp. Place turkey with lid or aluminu allow frequent chic turkey is done. Let by lifting it by its ou	nd neck cavities with roasting pan with roasting pan with foil. Remove covered the timer. The stand 15 minutes butter edge. Cooking Amount/serving Total Fat 9g Sat. Fat 2.5g	then pat dry th stuffing th th Tender Ti er during las he center ste efore carvin time approx	with paper towels. It is near reset legs in the original mer gauge unobstruct half hour for brworem of the timer popsing. Unclamp legs and 4 1/4 to 4 1/2 hours Amount/serving Total Carb. 0g Fiber 0g	f desired, ovenable cted. Cove ning and to out when remove tin
Cooking Instructions	Preheat oven to 32 turkey inside and o loosely fill boday ar clamp. Place turkey with lid or aluminu allow frequent chic turkey is done. Let by lifting it by its or Nutrition Facts Serv. Size 4 oz (113g)	nd neck cavities with roasting pan with roasting roasting. Amount/serving Total Fat 9g Sat. Fat 2.5g Trans Fat 0g	then pat dry th stuffing th th Tender Ti er during las he center ste efore carvin time approx	with paper towels. It is near reset legs in the original mer gauge unobstruct half hour for brworem of the timer popsing. Unclamp legs and 4 1/4 to 4 1/2 hours Amount/serving Total Carb. Og Fiber Og Sugars Og	f desired, ovenable cted. Cove ning and to out when remove tile.
Cooking Instructions Ingredients	Preheat oven to 32 turkey inside and o loosely fill boday ar clamp. Place turkey with lid or aluminu allow frequent chic turkey is done. Let by lifting it by its ou Nutrition Facts Serv. Size 4 oz (113g) Serv. Per Cont. Varied	ut with cold water nd neck cavities wit y in roasting pan wit m foil. Remove cove cken of the timer. T stand 15 minutes be uter edge. Cooking Amount/serving Total Fat 9g Sat. Fat 2.5g Trans Fat 0g Cholest. 75mg	then pat dry th stuffing th th Tender Ti er during las he center ste efore carvin time approx 14% 13%	with paper towels. It is near reset legs in the original mer gauge unobstruct half hour for brworem of the timer popsing. Unclamp legs and 4 1/4 to 4 1/2 hours Amount/serving Total Carb. 0g Fiber 0g	f desired, ovenable cted. Cove ning and to out when remove tile.
Cooking Instructions	Preheat oven to 32 turkey inside and o loosely fill boday ar clamp. Place turkey with lid or aluminu allow frequent chic turkey is done. Let by lifting it by its or Nutrition Facts Serv. Size 4 oz (113g) Serv. Per Cont. Varied Calories 170	out with cold water and neck cavities with y in roasting pan with the second pan with the second pan with a second pan with the sec	then pat dry th stuffing th th Tender Ti er during las he center ste efore carvin time approx	with paper towels. It is near reset legs in the comer gauge unobstruct thalf hour for brworem of the timer popsing. Unclamp legs and 4 1/4 to 4 1/2 hours Amount/serving Total Carb. 0g Fiber 0g Sugars 0g Protein 21g	f desired, ovenable cted. Cove ning and to out when remove tile.