



INGHAM'S®
Nourish Our World



TURKEY CATALOGUE

2021 EDITION

FROZEN



Frozen Raw Whole Turkey

Sizes range from 2.4kg to 7+ subject to availability at time of order.

Code	Product Description	Approx. Unit Weight	Carton Contents
7002400	Frozen Self Basting	2.4kg	5
7002600-7003200	Frozen Self Basting	2.6-3.2kg	4
7003400-7004800	Frozen Self Basting	3.4-4.8kg	3
7005000-7006800	Frozen Self Basting	5.0-6.8kg	2
7007000-7011000	Frozen Self Basting	7+kg	1

Frozen Raw Turkey Buffé

Turkey Buffé consists of whole turkey breast with the first wing joint attached with wings & legs removed.



Code	Product Description	Approx. Unit Weight	Carton Contents
7214000	Frozen Flavour Basted Buffé	4-5kg	2
7215000	Frozen Flavour Basted Buffé	5-6kg	2
7216000	Frozen Flavour Basted Buffé	6-7kg	2
7217000	Frozen Flavour Basted Buffé	7-8kg	2
7218000	Frozen Flavour Basted Buffé	8-9kg	2
7224000	Frozen Plain Turkey Buffé	4-5kg	2
7225000	Frozen Plain Turkey Buffé	5-6kg	2
7226000	Frozen Plain Turkey Buffé	6-7kg	2
7227000	Frozen Plain Turkey Buffé	7-8kg	2
7228000	Frozen Plain Turkey Buffé	8-9kg	2



Frozen De-boned Turkey Buffé

Code	Product Description	Approx. Unit Weight	Carton Contents
7410000	Frozen Plain De-boned Buffé	1.7-2.3kg	8
7410400	Frozen Flavour Basted De-boned Buffé	1.8-2.5kg	4



Frozen Turkey Half Breast with 1st Wing Joint Attached

Code	Product Description	Approx. Unit Weight	Carton Contents
7410400	Frozen Flavour Basted De-boned Buffé	1.8-2.5kg	4
7412200	Flavour Basted Turkey Breast	1.8-2.5kg	4



Frozen Turkey Tenderloins

Code	Product Description	Approx. Unit Weight	Carton Contents
7411000	Frozen Turkey Tenderloins	150g	20



Frozen Turkey Roasts

Code	Product Description	Approx. Unit Weight	Carton Contents
7630200	Frozen Turkey Carvery Roast	3kg	4
7630100	Frozen Turkey Carvery Roast	2kg	4
7616900	Frozen Turkey Breast Ready 2 Roast	1kg	6
7616800	Frozen Turkey Breast Ready 2 Roast	2kg	6
7630800	Frozen Turkey Thigh Roast	1kg	6



Turkey Buffé (Fresh)

(Seasonal product)

Our Buffé range is lightly marinated and made from premium whole turkey breast with the first wing joint attached.

FEATURES & BENEFITS

- Simply slice and serve
- Ideal to serve hot or cold
- No Wastage
- Natural turkey breast on the bone

Code	Product Description	Approx. Unit Weight	Carton Contents
7710200	Oven Roasted Turkey Buffé	2.5-4kg	4
7710100	Oven Roasted Turkey Buffé	5-6.5kg*	2

Turkey Half Breast & Quarter Breast

Half Breasts are deboned and available in two varieties; Oven Roasted and Sweet Herb & Mustard. Both are marinated and seasoned then oven roasted to perfection.

FEATURES & BENEFITS

- Gluten Free
- Simply slice and serve
- Ideal to serve hot or cold
- Easy to slice or shave
- No Wastage
- Natural turkey breast

Code	Product Description	Approx. Unit Weight	Carton Contents
7770600	Oven Roasted Turkey Classic Quarter	0.7-1.1kg*	6
7770100	Oven Roasted Turkey Half Breast Sweet Herb and Mustard	1.2-2.7kg*	3
7720100	Herb & Mustard Turkey Half Breast	1.2-2.7kg*	3





Turkey Breast Roll

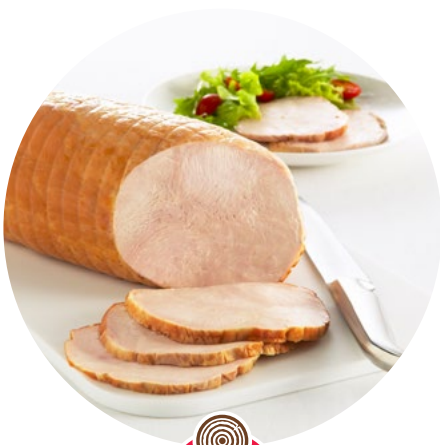
Made from natural whole breast fillet with the skin removed and lightly marinated.

Code	Product Description	Approx. Unit Weight	Carton Contents
7730500	Frozen Oven Roasted Turkey Breast Roll	2kg*	3



Turkey Breast Supreme and Healthy Select Turkey Breast

Code	Product Description	Approx. Unit Weight	Carton Contents
7750700	Turkey Breast Supreme Skin On	1.8-2.2kg*	6
7750100	Turkey Breast Supreme	2kg*	4
7750300	Healthy Select Turkey Breast	2kg*	4



Naturally Redgum Smoked

Australian premium quality turkey breast marinated and smoked to perfection with Australian Redgum.

FEATURES & BENEFITS

- Ready to heat and serve
- No wastage
- Simply slice and serve
- Smoked with 100% Natural Redgum

Code	Product Description	Approx. Unit Weight	Carton Contents
7904100	Aldinga Smoked Turkey Breast	2.4-2.6kg*	2

GLUTEN FREE



*Turkey Breast
Ready to Roast*

Product code: 7616900
Carton Contents: 6 x 1kg



*Oven Roasted Turkey
Half Breast*

Product code: 7770100
Carton Contents: 3 x 1.2 - 2.7kg



*Sweet Herb & Mustard
Turkey 1/2 Breast*

Product code: 7720100
Carton Contents: 3 x 1.2 - 2.7kg



RECOMMENDED SERVING SUGGESTION

Turkey Buffé

5-6 kg Buffé

Serves approx 16-20
Average serving size 250gm

6-7 kg Buffé

Serves approx 22-26
Average serving size 250gm

7-8 kg Buffé

Serves approx 28-32
Average serving size 250gm



Whole Turkeys

Size 24 to Size 34

Serves 8 - 13

Size 36 to Size 46

Serves 14 - 18

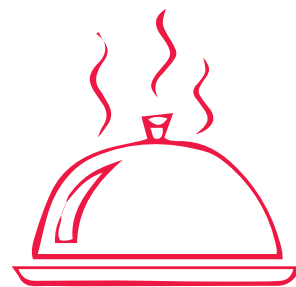
Size 48 to Size 58

Serves 19 - 23

Size 60 to Size 72

Serves 24 - 31

COOKING INSTRUCTION TIPS



Turkey - Whole, Frozen & Fresh

- If frozen, thaw for at least 48 hours in refrigerator or until fully thawed.
- Wipe inside and out with paper towels.
- Fill neck and body cavities with prepared stuffing and secure by sewing or by skewer.
- Tuck wings under turkey and tie drumsticks together with string.
- Rub skin lightly with melted butter or oil, and dust with salt and pepper.

Preheat oven to 180°C. Cover legs and wings with foil and roast for suggested cooking time on pack.
Approx. 30 minutes before turkey is cooked remove foil and pierce skin in several places to allow self basting and browning.

Turkey Buffé

- If frozen, thaw for at least 48 hours in refrigerator or until fully thawed (allow approximately 13 hours per kg).
- Place Buffé breast side up in a roasting dish with a little water and cover with foil.

Preheat oven to 180°C. Roast for approx. 40 minutes per kilo. Remove foil for last 30 minutes to allow self basting and browning.

Oven Roasted Turkey Buffé

OVEN: Place in a pan with a little water. Cover with foil. Cook at 175°C for approximately 15 minutes per kg.

MICROWAVE: Slice meat. Place in dish and cover. Microwave for approximately 7-10 minutes on medium.
Adjust according to number of slices.

Deboned Turkey Buffé (Turkey Double Breast with first wing joint)

- Thaw in refrigerator for at least 24 hours.
- Place turkey skin side up in roasting dish on a rack.
- After roasting, cover turkey with foil and allow to stand for 10 minutes before carving.

OVEN BAKE: Preheat oven to 180°C. Roast turkey for 2-2 1/2 hours until golden brown.

Turkey Breast Roast

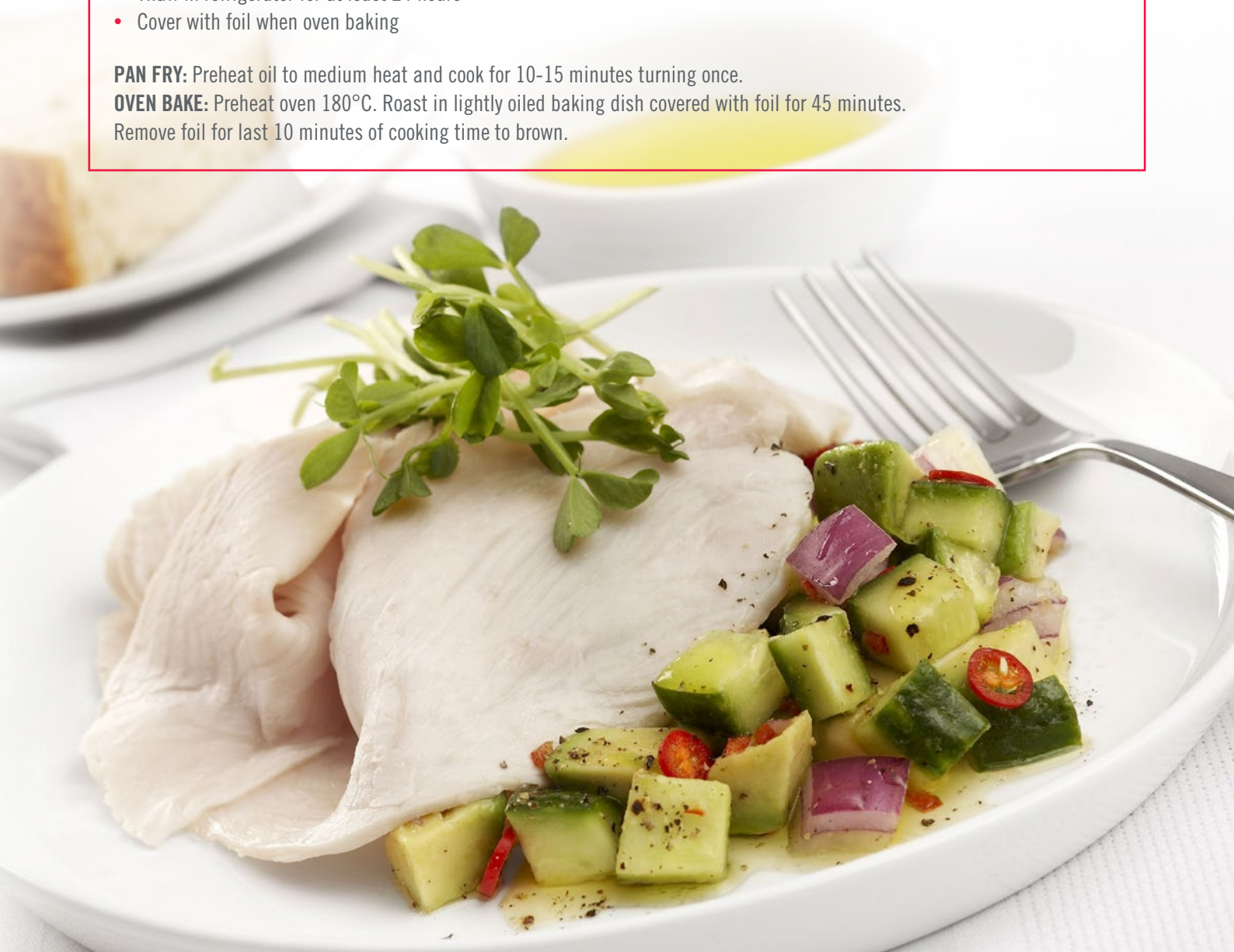
- Thaw in the refrigerator for at least 48 hours or until fullythawed or cook from frozen.
- Remove from plastic packaging.
- DO NOT REMOVE FOIL.
- Place on rack in an oven proof dish with ½ cup water.
- Turn after 40 minutes.
- Remove foil for last 30 minutes of cooking time and baste with a small amount of cooking oil.
- This will allow turkey to brown.
- Not suitable for microwave cooking.
- Conventional Oven – Cook Turkey at 180°C (360°F) for 2 hours 15 minutes from thawed or 3 hours from frozen.
- Fan-Forced Oven – Cook turkey at 170°C (340°F) for 2 hours 15 minutes from thawed or 3 hours from frozen.

Turkey Tenderloins

- Thaw in refrigerator for at least 24 hours
- Cover with foil when oven baking

PAN FRY: Preheat oil to medium heat and cook for 10-15 minutes turning once.

OVEN BAKE: Preheat oven 180°C. Roast in lightly oiled baking dish covered with foil for 45 minutes. Remove foil for last 10 minutes of cooking time to brown.



Turkey Carvery Roast

- Thaw in the refrigerator for at least 48 hours or until fully thawed or cook from frozen.
- Remove from plastic packaging.
- DO NOT REMOVE FOIL.
- Place on rack in an oven proof dish with ½ cup water.
- Turn after 40 minutes.
- Remove foil for last 30 minutes of cooking time and baste with a small amount of cooking oil.
- This will allow turkey to brown.
- Not suitable for microwave cooking.
- Conventional Oven – Cook Turkey at 180°C (360°F) for 45 minutes per kg from thawed or 1 hour per kg from frozen.
- Fan-Forced Oven – Cook turkey at 170°C (340°F) for 45 minutes per kg from thawed or 1 hour per kg frozen.

Turkey Thigh Roast

- Thaw in the refrigerator for at least 48 hours or until fully thawed or cook from frozen.
- Remove from plastic packaging.
- DO NOT REMOVE FOIL.
- Place on rack in an oven proof dish with ½ cup water.
- Turn after 40 minutes.
- Remove foil for last 30 minutes of cooking time and baste with a small amount of cooking oil.
- This will allow turkey to brown.
- Not suitable for microwave cooking.
- Conventional Oven – Cook Turkey at 180°C (360°F) for 2 hours 15 minutes from thawed or 3 hours from frozen.
- Fan-Forced Oven – Cook turkey at 170°C (340°F) for 2 hours 15 minutes from thawed or 3 hours from frozen.

General Roasting Tips

Stuffing does not have to be cooked inside the Turkey. It can be placed in the pan around the roast, or baked separately in foil or moulds. A shorter cooking time should be used for the stuffing.

Remember, glazes which contain sugar may burn easily. Brush on these glazes 20-30 minutes before the turkey is cooked.

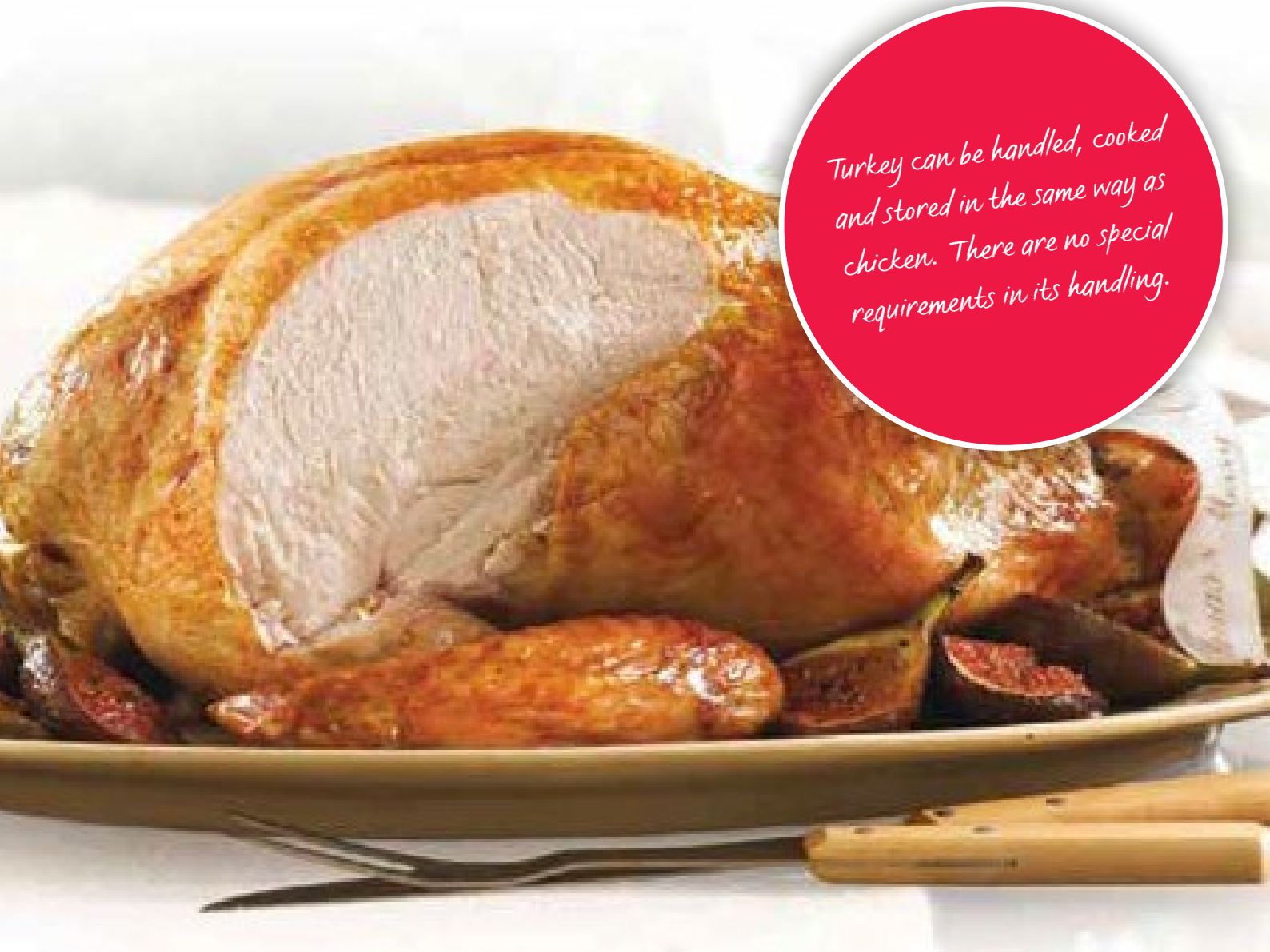
Cooking Tips

- Appliance temperatures can vary, you may need to adjust cooking times accordingly.
- Poultry is fully cooked when a core temperature of 82°C is achieved.



Handling and Storage

- Defrost in the refrigerator only, not on the bench.
- Use separate cutting boards and utensils when handling raw and cooked poultry. Wash these thoroughly with hot, soapy water before and after handling.
- If you cook poultry to eat later, refrigerate while hot.
- Always store cooked foods above raw foods in the refrigerator.
- Keep fresh food refrigerated at or below 4°C.
- Keep frozen food at or below minus 18°C.
- Once poultry has been thawed, do not refreeze.
- After purchasing fully cooked smallgoods, ensure they are stored in the refrigerator with their wrapping sealed until required. After opening, they must be consumed within 3 days.

A large, golden-brown roasted turkey is presented on a wooden platter. The turkey is carved, revealing the white meat. It is surrounded by roasted vegetables, including what appears to be eggplant and zucchini. A carving knife and a large fork are placed in front of the platter. A red circular callout box is overlaid on the right side of the image.

Turkey can be handled, cooked and stored in the same way as chicken. There are no special requirements in its handling.

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*Due to the nature of the raw materials used, the portion weights are only an approximation and should be used as a guide only.