

**Facts about USDA Commodities for the  
National School Lunch and School Breakfast Programs**

**TURKEY STROMBOLI SANDWICH  
(OHIO PROCESSED)**

**Product Description**

Stromboli sandwiches are made with turkey Ham, turkey pepperoni and Mozzarella cheese that is Bake in a yeast-raised crust weighing 5.25 oz. each.

**Pack Size**

Stromboli sandwiches packed 60 to a case. Each case weighs 19.68 lbs.

**Yield**

Each Stromboli will provide 2 ounces of meat/ Meat alternate and 2 grain/bread servings credit in the National School Lunch Program or School Breakfast Program.

**Uses**

Stromboli sandwiches are pre-cooked and may be served cold or heated. Stromboli sandwiches may be heated in the wrapper.

**Storage**

Store stromboli sandwiches in the original container at 0° F or below.

**Best If Used By\***

Stromboli sandwiches are best if used\* within six months of production.

**Suggested Heating Instructions**

Thaw on pan in wrap and put in oven at 225 degrees for 15 to 20 minutes or to temp. This will give the Stromboli a better softness of bread and better results.

**Preparation**

Place TEMPERED Stromboli sandwich in convection oven at 350° F for 12 minutes or bake in conventional oven at 225° F for 20-25 minutes.

**Nutritional Value**

One (1) Turkey Stromboli sandwich provides:

Calories.....	340
Protein.....	20g
Carbohydrate.....	42g
Fat.....	10g
Saturated Fat.....	4.5g
Cholesterol.....	45mg
Vitamin A.....	4%
Vitamin C.....	2%
Iron.....	15%
Calcium.....	20 %
Sodium.....	610mg
Dietary Fiber.....	25g
Transfat.....	0g

*\*The "Best If Used By" date is intended to tell you how long the product will retain best flavor or quality. The term is not a safety date. "Best If Used By" dates are intended as useful guidelines. Some foods may deteriorate more quickly and other foods may last longer than the times suggest. A number of factors can shorten the useful life of a food product, such as improper handling and inadequate storage temperatures. The inventory control method of "first-in-first-out" should be practiced by those responsible for managing commodity inventories and distribution to the State and local level. Products kept past the "Best If Used By" dates are not necessarily unusable. Food products may be consumed after the "Best If Used By" date if the product has been properly stored and handled and the primary container is in good condition.*