

24<sup>th</sup> August 2006

## **Turkey, Turkey everywhere!**

Over 100million Christmas meals will be served this year outside of the home, and the majority of these will have turkey as their main feature.

This year Brakes has over 20 different turkey products available. All have been developed with the caterer and their needs in mind, enabling ease of preparation, portion control and at a level of quality that ensures caterers can serve them with confidence.

### **Brakes Turkey Breast with Apple, Cranberry & Port Stuffing (F32430)**

Due to the success of this product in 2005 (including winning best catering product at the British Turkey awards) Brakes has developed a frozen version - A raw, netted, boned and rolled single lobe turkey breast with a rich pork, apple, cranberry and port stuffing supplied in a roasting bag. This product offers convenience for the caterer, it is ready to roast and carve, pre-stuffed, can be carved hot or cold and as the stuffing runs throughout the joint all portions are served with stuffing.

Pack size: 1 x 3kg, List price: £29.95

Individual turkey fillets give caterers the ideal answer on how to ensure they minimize their waste, control their portion sizes and deliver a quality product that is easy to prepare and will be consistent every time.

### **Brakes Turkey Paupiette with Vine Fruit Stuffing in Port Jus (F 32189).**

A paupiette (fillet portion) of turkey with a mixed vine fruits stuffing, tender and full of flavour it is cooked the sous-vide method in a pouch pack, the rich port and fruit wine jus give it a real Christmas feel. Great served with seasonal vegetables and roast Chateau potatoes.

Pack size: 1 x 8 (236g), List price £34.20 , £4.28 each

Another individual turkey fillet product is **Brakes Stuffed Turkey Fillet (F 31807)** Rolled and boned skinless turkey fillet with a rich pork, prune and apple stuffing.

Pack size: 1 x 12 (227 -278g) Priced at £37.60 £3.13 each.

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For a quick and convenient turkey roast dinner **Brakes Sliced Roast Turkey in Gravy (F 32194)** is the perfect solution. These individual pouch packs of slices of roast turkey breast in a light gravy made from roast meat juices. Are easy to prepare, simply drop pouch into boiling water or microwave and serve with roast potatoes and all the traditional trimmings.

Ready sliced, each individual pack weighs 255g giving caterers good plate coverage, excellent portion control and no wastage.

Pack Size: 1 x 12 (255g) Price: £29.65, £2.47 each

For those caterers who want to be able to provide a great Christmas dinner on a reduced budget **Brakes Value Cooked Turkey Saddle (C 52222)**. **The new product is a** skin on whole turkey breast with 100% meat content made with layered turkey breasts.

Alternatively for a Turkey saddle made from a whole breast saddle **Brakes Cooked Turkey Saddle (C 70975)** is a great option. Both of these turkey saddles are fully cooked and ready to carve and serve. Versatile, they give the caterer different options, they are great cold for sandwiches and buffets or can be served warm with gravy as part of a traditional Christmas dinner.

## Turkey Facts

- Turkey appeared on Christmas menus around 1650 after the European colonisation of North America. Before then, popular dishes included peacock, boar and swan.
- Age is a determining factor in taste. Old, large males are preferable to young toms (males) as tom meat is stringy. The opposite is true for females: old hens are tougher birds.
- A turkey under sixteen weeks of age is called a *fryer*, while a young *roaster* is five to seven months old.
- Turkeys are the only breed of poultry native to the Western Hemisphere.
- Turkeys have great hearing, but no external ears. They can also see in color, and have excellent visual acuity and a wide field of vision (about 270 degrees), which makes sneaking up on them difficult. However, turkeys have a poor sense of smell (what's cooking?), but an excellent sense of taste.
- Domesticated turkeys cannot fly. Wild turkeys, however, can fly for short distances at speeds up to 55 miles per hour. They can also reach speeds of 25 miles per hour on the ground.
- Turkeys sometimes spend the night in trees.
- Turkeys can drown if they look up when it is raining. They can also have heart attacks: turkeys in fields near the Air Force test areas over which the sound barrier was broken were known to drop dead from the shock of passing jets.
- The ballroom dance known as the Turkey Trot was named for the short, jerky steps a turkey makes.

Notes to Editors

1. Brakes is the leading supplier to caterers in the UK and France, with a turnover in excess of £1.6billion. Its strong understanding of the needs of the catering industry, combined with innovation in both products and service, has seen Brakes develop into the leading foodservice solutions provider . Brakes is also a significant supplier to the foodservice marketplace in France.

**For more information:**

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