Turkey Product Satisfaction Information

Animal Protein
North America

Turkey

Thank you for requesting general information regarding product satisfaction initiatives regarding Cargill turkey products. For purposes of calculating age of a particular poultry product, consider day zero as the date of production/pack. The dates contained here are recommendations only considering all proper cold chain and product handling is followed by customers and/or consumers once product leaves Cargill's control. This is not a shelf life guarantee; stated shelf life guarantees shall be clearly displayed on the product and/or box label.

Product Satisfaction Information

Frozen Turkey	**Months / Days**
Boneless Turkey Meat – Frozen	12 Months / 365 Days
Boneless Turkey Breast Meat – Frozen	18 Months / 547 Days
Boneless Turkey Scapula Meat – Frozen	18 Months / 547 Days
Bone-in Turkey Meat – Frozen	12 Months / 365 Days
Bone-in Turkey Breast (BIB) Meat – Frozen	18 Months / 547 Days
Ground Turkey (Non-Breast Meat) – Frozen	6 Months / 180 Days
White Turkey Trim (Ground Breast) – Frozen	12 Months / 365 Days
Mechanically Separated Turkey (MST) – Frozen	6 Months / 180 Days
Whole Birds – Frozen	24 Months / 730 days – unless otherwise states on the product label
Turkey Variety Meats – Frozen	12 Months / 365 Days
Fresh Turkey	**Months / Days**
Ground Turkey – Fresh	7 days – unless otherwise stated on the product label
Bone-in Turkey Meat – Fresh	7 days – unless otherwise stated on the product label
Boneless Turkey Meat – Fresh	7 days – unless otherwise stated on the product label

Our production code dating system on external product packaging consists of the production pack date, with the exception of whole birds that have a Kill Date or Julian Date. Examples of lot codes are below:

Example 1: Packed on Apr 24, 2012
Example 2: Packed Date 08/27/2020 Whole
Bird Example: Kill Date 08/27/2020
Frozen bird example: 288122021382 [288=Julian Date, 1=Last digit of current year, 2=plant code 20=boxing station, 21382=Sequential number unique for every box]

Proper product handling and cold chain management begins with us, the manufacturer. You and your customers also

play key roles in maintaining the chain of product freshness and shelf life. Maintaining product quality requires **time** and **temperature** management. Keeping poultry **consistently cold** and **in the proper packaging** are also key to maintaining optimal quality and freshness. Temperature control devices are designed to maintain product temperatures, fresh product should always be maintained below 40°F, and frozen product should be at or below 0°F (-17.4°C).

Stated package dating overrides any guidelines stated by this letter. Additionally, product guarantees are not valid when the product is handled and/or stored outside the intended recommendations. Cargill reserves the right to review all refrigeration and product rotation records prior to settling any claims which might result from the stated guarantee on the package. Frozen products that are thawed and refrozen or removed from original intact packaging shall not carry a guarantee

***Claims**: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions for your products.*

Contact

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