

Turkey Basics



Whole Turkey



Whole Breast



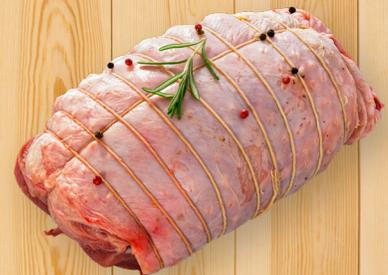
Drumstick



Tenderloins



Ground



Breast Roast



Turkey Terminology

- Free-range Turkey:** Turkey producers must demonstrate to the USDA Food Safety and Inspection Service that the turkey has been allowed access to the outside.
- Kosher Turkey:** From a technical perspective, the term kosher may be used only on the labels of poultry that are prepared under rabbinical supervision. From a culinary viewpoint, a kosher turkey indicates a turkey that has been brined, or soaked in a salt water solution for several hours.
- Natural Turkey:** The term “natural” may be used when turkey products contain no artificial ingredients, coloring ingredients or chemical preservatives, and the product and its ingredients are not more than minimally processed in accordance with USDA/FSIS regulations.
- Organic Turkey:** Turkeys raised on an organic operation must be fed organic feed and given access to the outdoors. They are given no antibiotics or growth hormones.