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GTIN CODE: 00023700677228
 LEGACY PRODUCT CODE: 007240-0928
 PRODUCT CODE: 10072400928

Tyson® Fully Cooked, Hot & Spicy Glazed Breaded Chicken Breast Chunks, 150 Pieces, 2/5 Lb

Diversify your menu with the spicy, sizzling flavor of Tyson® Wings of Fire® Fully Cooked Boneless Wings. Our boneless wings are made with whole-muscle chicken breast and rib meat, making a hearty appetizer or center-of-plate item. Featuring a crispy red breading and cayenne-infused glaze, our wings offer spicy flavor for the boldest of customers. Ready to cook from frozen, our wings reduce time and labor costs and are an essential item for an on trend menu. Simply bake and serve with celery and carrot slices for a zesty game-day special. Stored frozen at 0°F, our wings have a shelf life of 365 days. Includes one case of Fully Cooked Boneless Wings. Tyson® chicken appetizers have consistency and quality in unique forms and on-trend flavors. We offer a diverse selection to satisfy a choosy audience and help you make extra money. Consumers get more of the crispy, juicy, saucy experiences they love while you enjoy minimal prep work, speed-to-plate, increased traffic and higher margins.

About this item

- Assortment of boneless chicken wings
- Fully cooked and ready to cook from frozen
- Breaded and glazed with a spicy, cayenne-infused sauce
- Essential for an on-trend menu selection

Ingredients

Boneless, skinless chicken breast chunks with rib meat, water, wheat flour, modified food starch, sodium phosphates, salt, seasoning (salt, oil of garlic).

BATTERED WITH: Water, wheat flour, modified food starch, tapioca dextrin, salt, dehydrated onion, dehydrated garlic, spices, leavening (sodium acid pyrophosphate, sodium bicarbonate).

BREADED WITH: Bread crumb (wheat flour, wheat starch, soy protein isolate, sugar, dried yeast, salt and caramel), spices, salt.

PREDUSTED WITH: Bleached wheat flour, modified wheat starch, wheat gluten, salt, dextrose, yellow corn flour, extractives of paprika and turmeric. Breading set in vegetable oil.

COATED WITH: Hot sauce (fresh red ripe peppers, distilled vinegar, salt), water, soybean oil, chili pepper, cellulose gum, modified food starch from waxy maize, salt and spice extractives.

ALLERGENS

Soy, Wheat

Serving suggestions

Simply bake and serve with celery and carrot slices for a zesty game-day special.

Storage

Shelf Life

365 Days

Storage Temperature - Maximum

0 °F

Storage Temperature - Minimum

0 °F

Storage Method

Frozen

Preparation

BAKE:

Appliances vary, adjust accordingly.

Conventional Oven

18-22 minutes at 350°F from frozen.

Appliances vary, adjust accordingly.

Pizza Oven

6-7 minutes at 450°F from frozen.

Convection:

Appliances vary, adjust accordingly.

Convection Oven

8-10 minutes at 350°F from frozen.

Microwave:

Appliances vary, adjust accordingly.

Microwave Oven

2 to 2 1/2 minutes on HIGH from frozen.

Packaging information

MASTER CASE

Gross Weight: 10.62931 lbs

Net Weight: 10

Cube: 0.4632

Length: 11.8125

Height: 7.375

Width: 9.1875

PALLET

Tl: 17

Hl: 9

Nutritional Information

Nutrition Facts

About 50 Servings Per Container

Serving Size 90g

Amount Per Serving

Calories

160

Daily Value % *

Total Fat 8g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 2.5g	
Cholesterol 25mg	8%
Sodium 790mg	33%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes Added Sugars	%
Protein 11g	22%
Vitamin D	%
Calcium 0 mg	0%
Iron 1 mg	4%
Potassium	%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-261-4754. Or email tysonfoodservice@casupport.com.

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