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Tyson® NAE Fully Cooked Boneless Thigh Wings, 2/5 Lbs

Storage Method

Frozen

Cook Method

Convection

Deep Fry

- Made with Whole Muscle Thigh Meat and Lightly Breaded
 - Fully Cooked
 - Customizable and Versatile
 - Less Mess
 - Consistent Size & Pricing
 - Chicken Raised with No Antibiotics Ever
 - Delivers on the tender, juicy and flavorful taste chicken thighs are famous for with a nice crispy finish for the perfect wing eating experience
 - Quick and easy-to-prepare in a convection oven, pizza oven or fryer
 - Lightly seasoned so you can create your own unique flavors, with multiple menu combinations from appetizers and shareables to sandwiches and entrees
 - Offers a rich, flavorful and meaty eating experience in every bite without the mess and waste of bones
 - Provide operators with a product that can be used to offset bone-in wing volatility in price and demand
 - Quality chicken you can feel good about serving
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Serving suggestions

Get inspired to finish these wings with unexpected flavors. Serve them as Mexican Street Corn Wings topped with roasted corn, lime-mayo, crumbled cheese and fresh cilantro or try serving them with a Moroccan twist featuring spicy harissa sauce, yogurt-dill-honeycomb sauce, feta cheese, olives, cucumbers and fried chickpeas.

Storage

SHELF LIFE

270 Days

STORAGE TEMPERATURE - MAXIMUM

0 °F

STORAGE TEMPERATURE - MINIMUM

0 °F

STORAGE METHOD

Frozen

Preparation

CONVECTION:

Appliances vary. Adjust accordingly. Convection Oven Heat from frozen, 350°F, 60% fan, 0% steam, for 15 minutes.

DEEP FRY:

Appliances vary. Adjust accordingly. Deep Fry. Preheat fryer to 365°F. 2. From thawed, cook for 3-5 minutes at 365°F. 3. From frozen, cook for 4-6 minutes at 365°F.

Packaging information

MASTER CASE

CUBE 0.4632

GROSS WEIGHT 10.56251 lbs

HEIGHT 7.375

LENGTH 11.8125

NET WEIGHT 10

WIDTH 9.1875

PALLET

HI 9

TI 17

More about this item

Tyson® NAE Fully Cooked Boneless Thigh Wings offer a completely unique boneless wing experience. Combining the rich, flavorful taste and popularity of whole muscle chicken thighs, Tyson® NAE Fully Cooked Boneless Thigh Wings deliver the taste of bone-in wings without the hassle or mess of the bones. Already lightly breaded and seasoned, you can count on an easy & quick prep for a perfectly crispy and meaty eating experience every time. This one-of-a-kind, versatile product also delivers consistent sizing and pricing to off-set bone-in wing volatility in price and demand. Tyson® NAE Fully Cooked Boneless Thigh Wings are made with chicken raised with No Antibiotics Ever for quality you and your customers can feel good about.

Ingredients

Boneless, skinless chicken thigh portions, water, modified food starch, contains less than 2% of the following: bleached wheat flour, corn starch, dextrin, potato starch, rice flour, salt, seasoning [salt, yeast extract, onion powder, brown sugar, natural flavors, maltodextrin, garlic powder, spice, grill flavor (from sunflower oil), natural smoke flavor], sodium phosphates, sugar, xanthan gum, yeast, yellow corn flour. Blanched in vegetable oil.

ALLERGENS

Wheat

Nutritional information

NUTRITION FACTS

About 55 Servings Per Container

Serving Size 81g

Amount Per Serving

Calories **190**

		Daily Value % *
Total Fat	12g	15%
Saturated Fat	3g	15%
Trans Fat	0g	
Polyunsaturated Fat	4g	
Monounsaturated Fat	5g	
Cholesterol	65mg	22%
Sodium	530mg	23%
Total Carbohydrate	5g	2%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	15g	30%
Vitamin D	0 mcg	0%
Calcium	0 mg	0%
Iron	0.7 mg	4%
Potassium	250 mg	6%

*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 1-800-248-9766. Or email

CustomerRelations@tyson.com.

Need help?

Call us at 1-800-261-4754