



## Chicken Tenderloins

Find Just the One You Need.



1 7 0 8



# Choosing the Perfect Tenderloin.



Napa Valley  
Chicken Tenders

*Your patrons demand tenderloins—the most premium part of the chicken breast. But do you know how to identify a real one? And then, do you know which variety is right for you?*

*With Tyson Foods, Inc. you will. We give you all the information necessary to spot genuine tenderloins, understand marination levels, choose among breading styles, and find the perfect tenderloin for your needs from our vast selection.*

## Why Serve Tyson® Chicken Tenderloins?

### Profit/Sales Potential

- Handheld foods are some of the fastest-growing menu items
- Appetizers are the most demanded new menu additions. Nine out of 10 establishments menu some type of appetizer\*
- Tenderloins and similar chicken products are the most frequently menued appetizers in foodservice\*
- Tenderloins and other similar breaded chicken products are the top-selling appetizers in foodservice—#1 in 8 out of 10 segments\*

### Superior Quality

- The tenderloin is the premium, most tender part of the chicken
- Safety is ensured since Tyson Foods vertical integration controls it every step of the way

### Versatile

- Menu as appetizers, stand-alone entrées, and sandwiches, or on top of pasta or salad entrées and more

\* Restaurants and Institutions, 2001 Menu Census

## Definitions

With its exceptional tenderness and flavor, the *tenderloin* is truly the finest part of the chicken breast. However, “tenderloin” is often used interchangeably with the terms

tender and strip, which convey a different type of meat cut and level of tenderness, appearance, and shape. Here’s how to tell the difference among classifications and get the product best suited to your menu and patrons.

### Tenderloin



A hand-pulled whole-muscle product that’s the premium, most flavorful part of the chicken breast. Located next to the breastbone under the larger breast muscle, this small breast muscle yields a consistent teardrop shape.

### Tender



Refers to either a whole-muscle or formed product made with chicken breast meat—though not necessarily tenderloin meat. Its size and shape may vary, though sometimes a formed tender will imitate a tenderloin’s teardrop shape.

### Strip



Chicken meat from the breast or leg that’s been cut or formed into strips. Size and shape of strips can vary. Strips are not usually in a teardrop shape.



## Product Details

### Flavor Profiles

#### Breaded

- *Beer-Battered*: Wheat and corn flour breading made with beer and other seasonings
- *Buttermilk Zestee*: Smooth, golden flour breading with buttermilk
- *Country*: Wheat flour breading with black pepper and spicy marinade
- *Cracker Zestee*: Cracker crumb breading with pepper and spices
- *Home-Style*: Flaky wheat flour breading with pepper and other seasonings
- *Home-Style Pepper*: Crunchy, flaky wheat flour breading with coarse black pepper flakes and other spices
- *Hot 'N Spicy*: Enriched, mildly spiced bleached wheat flour
- *Italian*: Flavorful breading with Romano cheese, onion, garlic, and parsley
- *Light*: Flour crumb breading with spices and paprika seasoning
- *Light Cracker*: Wheat flour breading with cracker crumbs and spices
- *Mild*: Crumb breading with mild seasonings
- *Original*: Crumb breading with natural flavoring
- *Oven-Prep*: Wheat flour breading with sugar, paprika, and other seasonings
- *Savory*: Wheat flour breading that creates a golden-brown appearance and locks in flavor and juiciness
- *Southern*: Crumb breading flecked with black pepper
- *Spicy*: Golden-brown pepper-enhanced breading
- *Spicy Home-Style*: Wheat and corn flour breading with garlic, paprika, and other spices
- *Steakhouse*: Wheat and corn flour breading made with nonfat dry milk and eggs
- *Wheat Cracker*: Wheat cracker breading with corn flour, mustard powder, garlic powder, and spices

#### Unbreaded

- *Grill-Marked*: Subtle mix of herbs and spices with a hint of grilled flavor
- *Savory*: Subtle marinade highlighting the natural flavor of chicken

Note: All tenderloins are marinated in savory marinade unless specified differently.

### Breaded and Glazed

- *Buffalo*: Zesty Buffalo glaze over a crunchy wheat flour breading
- *Teriyaki*: Crisp wheat flour breading glazed with the Asian-inspired tastes of soy, sesame oil, and zesty spices
- *Sweet and Sour*: Mellow blend of pineapple juice, soy, garlic, and onion clinging to hearty wheat flour breading
- *Honey Barbecue*: Wheat flour breading covered in thick, rich, tangy glaze with just a hint of honey

### Breading and Batter Profiles

#### Classic Breading

A consistent, uniform breading appearance on both sides.



#### Home-Style Breading

A home-style breading with hand-breaded appearance that is obtained by tumbling tenderloins in breading mix.



#### Battered

Dipped in a light batter to create a smooth, crisp texture.



#### Unbreaded

Flavor-Redi® tenderloins marinated in mild seasonings.



Note: Breaded and battered tenderloins are available in fritter and nonfritter varieties. Fritters have a heavy breading that comprises 30% or more of the tenderloin's total weight. Nonfritters have a coating that is less than 30% of the total weight.

### Marination

Tyson® chicken tenderloins are vacuum-marinated to ensure they have uniform flavor and moisture throughout and can hold for extended periods.

Marination levels are available in the Products, Specifications, and Nutritional Information Chart.



Chinatown  
Chicken Fritters



## Compare Tenderloin Costs

Buying tenderloins with the lowest case cost can be a good value. But frequently, purchasing tenderloins with the lowest piece cost is an even better value. So how do you decide if you're really making the best purchase decision? It all depends on how you use the products. That's why Tyson Foods offers these two primary tenderloin categories—both ideal for appetizer and entrée applications—to suit your different usage needs.

### Medium Breaded Tenderloins

These popular-size tenderloins offer high piece count per case and give you the flexibility to menu a wide range of portion sizes. And, with average piece costs up to 10¢ lower than larger tenderloins, they're the best value for operators who base servings on a high number of pieces.

### Large Breaded Tenderloins

Large tenderloins have the most economical case cost, and their size and higher piece cost suit applications where a low number of tenderloins per serving is desirable.

## Menuing Ideas

### Napa Valley Chicken Tenders

Crunchy tenders in rich caramelized balsamic-honey glaze. Served with balsamic-glazed grilled red pepper, asparagus spears, and red onion. Topped with Gorgonzola cheese.

### Southern Fried Thai Chicken Salad

Golden tenderloins served over crisp Asian slaw of cabbage, shredded carrots, and jalapeño peppers tossed in fiery Thai peanut sauce, all atop chopped romaine lettuce.

### Chinatown Chicken Fritters

Golden tenderloins served over wasabi mashed potatoes with teriyaki-miso glaze and accompanied by stir-fried sesame sugar snap peas, mushrooms, baby carrots, and a coin of ginger butter.

### Chicken Tenderloin Sampler

Original Crumb Tenderloins, Home-Style Pepper Tenderloins, and Hot 'N Spicy Tenderloins served with honey mustard, barbecue, and spicy ranch dipping sauces. Garnished with zucchini, celery, and carrot sticks.

## Why Tyson Foods, Inc.?

### More Than 65 Years' Experience with Chicken, Beef, and Pork

- The world's leading processor of chicken, beef, and pork
- Insightful support for optimizing your menu meat mix

### Food Safety

- Commitment to food safety from farm to recipe
- A HACCP pioneer with one of the industry's most extensive food-safety laboratory networks
- ISO 9001:2000 and ISO/IEC 17025-certified laboratory provides an international benchmark for food-safety training and testing to assure our processes, products, and people set the standard for food safety
- Founding sponsor of the International Food Safety Council
- Implemented product security plans in all plants to protect ingredient safety

### Socially Responsible

- A diverse and talented workforce, enabled by unlimited growth opportunity, employee training, and workplace safety
- Award-winning commitment to energy efficiency in operations
- Leader in development and support for sustainable agriculture
- The industry's first grower environmental-stewardship award program
- Active in the fight to end hunger in America through national sponsorship of Share Our Strength™ and Operation Frontline™
- Active support of disaster relief efforts during local and national emergencies

### Unparalleled Resources

- Detailed product information via [www.tysonfoodsinc.com](http://www.tysonfoodsinc.com)
- Personalized menuing ideas and recipes via [madetoorder.tyson.com](http://madetoorder.tyson.com)

### Commitment to Innovation

- Consumer insight-based research guides our new product development
- Ongoing efforts to create operation-friendly products that appeal to evolving consumer taste preferences
- On-staff food scientists, certified chefs, and technicians work in USDA-approved research and development production facility

### Industry Involvement

- ACF, ASFSA, FMI, HFM, IDDBA, IFDA, IFMA, IMCEA, NACS, NACUFS, NRA, International Food Safety Council, SFM, and WRA



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*Investing Our Experience in Your Success.™*

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# Products, Specifications & Nutritional Information

Product Code	Description	Case Pack (bags)	Net Wt. (lb.)	Serving Size (pieces)	Cal. (kcal)	Fat (g)	Chol. (mg)	Sod. (mg)	Carb. (g)	Prot. (g)	Breading Type	Marination Level	Avg. Piece Count/Case
<b>Large Breaded and Glazed Tenderloins</b>													
<b>Fully Cooked Fritters</b>													
5458	Buffalo	2/5.0 lb.	10	1	230	5	13	350	11	7	Home-Style	18%	60
3697	Honey Barbecue	2/5.0 lb.	10	1	150	6	10	530	17	8	Home-Style	17%	60
3698	Sweet and Sour	2/5.0 lb.	10	1	150	5	10	400	17	9	Home-Style	17%	60
3699	Teriyaki	2/5.0 lb.	10	1	140	6	15	750	15	8	Home-Style	17%	60
<b>Large Unbreaded Tenderloins</b>													
<b>Ready-to-Cook</b>													
3349	Flavor-Redi® Savory	6/5 lb.	30	3	110	0.5	50	380	<1	25	None	15%	315
<b>Fully Cooked</b>													
3466	Flavor-Redi® Grill-marked	2/5 lb.	10	2	80	1	35	200	<1	16	None	12%	105
<b>Jumbo Breaded Tenderloins</b>													
<b>Ready-to-Cook, Blanched Fritters</b>													
2989	Steakhouse Tenderloin Fritters	2/5 lb.	10	1	150	6	25	610	10	13	Classic	22%	53
4206	Home-Style Tenderloin Fritters	2/5 lb.	10	2	270	9	35	1,280	27	21	Home-Style	20%	55
8917	Home-Style Tenderloin Fritters	2/5 lb.	10	2	300	16	35	1,130	21	19	Home-Style	22%	55
8946	Hot & Spicy Tenderloin Fritters	2/5 lb.	10	1	200	11	25	740	14	13	Home-Style	22%	55
3877	Home-Style Pepper Tenderloin Fritters	2/5 lb.	10	1	150	6	30	630	11	13	Home-Style	22%	50

## Preparation

(from frozen)

Product	Deep Fryer (min./temp.)	Conventional Oven (min./temp.)	Convection Oven (min./temp.)	Microwave (min./setting)
Fully Cooked Breaded Tenderloins.....	3-4/350°F	20/400°F	15-20/400°F	4-6/high
Fully Cooked Unbreaded Tenderloins.....	N/A	10-12/400°F	8-10/400°F	2/high
Fully Cooked Breaded and Glazed Tenderloins.....	N/A	15-20/400°F	15-20/400°F	4-6/high
Ready-to-Cook Tenderloins.....	3-5/350°F	18-20/350°F	7-9/350°F	N/A

## Holding

	Temp.	Time
<b>Hot Holding</b>		
Breaded.....	Above 140°F	Up to 2 hours
Unbreaded.....	Above 140°F	Up to 2 hours
<b>Cold Holding</b>		
Breaded.....	Below 40°F	Up to 3 days
Unbreaded.....	Below 40°F	Up to 5 days

*Appliances vary; adjust accordingly.*

See product case labels for detailed cooking and holding instructions, or call 1-800-24-TYSON, ext. 110.

## Merchandising Materials

Choose from this broad array of point-of-purchase advertising to drive sales of your profitable tenderloins menu items. And call your Tyson Foods sales representative to get merchandising materials customized for your operation.

### "Try Our Chicken Tenderloins"

Table Tent—4" x 6" TFS-91-846

Counter Card—8" x 12",

easel-backed and

gloss-coated

TFS-91-917



### "For All You Tender Lovers"

Menu Clip—3" x 4½" TFS-98-1881



### "Tender Chicken for Dipping"

Table Tent—4" x 6"

Three-sided

TFS-98-1875

Counter Card—6" x 9"

Three-sided

TFS-98-1879





# Products, Specifications & Nutritional Information

Product Code	Description	Case Pack (bags)	Net Wt. (lb.)	Serving Size (pieces)	Cal. (kcal)	Fat (g)	Chol. (mg)	Sod. (mg)	Carb. (g)	Prot. (g)	Breading Type	Marination Level	Avg. Piece Count/Case
<b>Medium Breaded Tenderloins</b>													
<b>Ready-to-Cook, Unblanched</b>													
2429	Original Tenderloins, bulk pack	4/3 lb.	12	3	140	2	30	450	15	15	Classic	8%	120
2552	Mild Tenderloins	4/3 lb.	12	3	170	1	40	480	23	19	Classic	15%	120
2556	Original Spicy Tenderloins	3/3 lb.	9	2	130	1	25	520	18	14	Classic	15%	90
100920	Light Cracker Tenderloins	2/5 lb.	10	2	130	0.5	25	980	16	14	Classic	15%	100
<b>Ready-to-Cook, Blanched</b>													
1572	Original Crumb Tenderloins	2/5 lb.	10	3	220	8	35	430	17	18	Classic	8%	100
1166	Hot 'N Spicy Tenderloins	2/5 lb.	10	3	210	10	45	530	12	19	Classic	15%	100
1662	Home-Style Pepper Tenderloins	2/5 lb.	10	3	270	13	30	580	18	19	Home-Style	8%	100
2545	Buttermilk Zestee Tenderloins	2/5 lb.	10	3	260	13	45	600	16	20	Classic	8%	100
2456	Cracker Zestee Tenderloins	2/5 lb.	10	3	250	11	40	1,180	18	20	Classic	15%	100
3033	Country Tenderloins	2/5 lb.	10	3	230	10	50	630	16	19	Home-Style	15%	100
4352	Golden Tenderloins	2/5 lb.	10	2	180	7	35	530	11	20	Classic	10%	100
4914	Southern Tenderloins	2/5 lb.	10	3	230	8	40	590	16	22	Classic	10%	100
76186	Southern Tenderloins	2/5 lb.	10	2	200	9	40	590	13	17	Classic	8%	100
5266	Wheat Cracker Tenderloins	2/5 lb.	10	3	240	10	30	890	16	21	Classic	8%	100
5002	Wheat Cracker Tenderloins	2/5 lb.	10	4	250	13	35	730	13	19	Classic	15%	100
30102	Buttermilk Tenderloins	2/5 lb.	10	3	280	13	25	1,160	21	19	Classic	15%	100
30112	Crispy Tenderloins	2/5 lb.	10	3	230	8	40	710	18	21	Classic	n/a	100
<b>Ready-to-Cook, Blanched Fritters</b>													
3090	Home-Style Tenderloin Fritters	2/5 lb.	10	3	270	13	40	1,150	21	17	Home-Style	20%	85
2580	Spicy Home-Style Tenderloin Fritters	2/5 lb.	10	3	270	12	30	980	21	18	Home-Style	20%	85
4271	Steakhouse Tenderloins	2/5 lb.	10	2	180	7	25	1,030	16	15	Classic	22%	85
4272	Home-Style Pepper Tenderloins	2/5 lb.	10	2	190	7	25	540	18	15	Home-Style	22%	85
4915	Southern Tenderloins	2/5 lb.	10	2	180	7	25	520	15	15	Classic	18%	83
30180	Chicken-N-Beer Tenderloins	2/5 lb.	10	2	250	17	20	490	11	13	Battered	8%	85
<b>Fully Cooked</b>													
2584	Oven-Prep Tenderloins	2/5 lb.	10	2	210	9	30	560	17	15	Classic	11%	100
6282	Original Crumb Tenderloins	2/5 lb.	10	2	150	5	25	340	12	13	Classic	8%	100
<b>Large Breaded Tenderloins</b>													
<b>Ready-to-Cook, Blanched</b>													
1654	Original Tenderloins	2/5 lb.	10	2	220	8	35	430	17	18	Classic	12%	75
4008	Italian Tenderloins	2/5 lb.	10	2	250	10	40	500	22	19	Classic	15%	75
76156	Savory Tenderloins	2/5 lb.	10	2	250	11	40	350	18	19	Classic	8%	70
30110	CN Crispy Tenderloins	2/5 lb.	10	2	190	8	25	550	13	17	Classic	n/a	92
30185	CN Formed Tenderloins	2/5 lb.	10	2	170	6	30	740	13	16	Classic	8%	70
<b>Ready-to-Cook, Blanched Fritters</b>													
2385	Spicy Tenderloin Fritters	2/5 lb.	10	2	270	12	30	950	22	19	Classic	22%	65
1656	Home-Style Pepper Tenderloin Fritters	2/5 lb.	10	2	330	17	35	660	22	22	Home-Style	22%	60
2523	Steakhouse Tenderloin Fritters	2/5 lb.	10	2	220	9	40	910	16	20	Classic	22%	65
76101	Savory Tenderloin Fritters	2/5 lb.	10	2	170	7	30	350	13	14	Classic	22%	65
4353	Home-Style Pepper Tenderloin Fritters	2/5 lb.	10	2	290	9	30	1,750	31	19	Home-Style	22%	60
2577	Steakhouse Tenderloin Fritters	4/3 lb.	12	2	240	11	45	870	13	21	Classic	22%	65
4788	Green Chili Tenderloin Fritters	2/5 lb.	10	2	320	10	50	1,500	31	26	Classic	20%	60
4812	Crunchy Home-Style Tenderloin Fritters	2/5 lb.	10	2	290	10	35	1,440	31	20	Home-Style	20%	60
2935	Beer-Battered Tenderloin Fritters	2/5 lb.	10	2	200	9	30	650	17	15	Battered	15%	70
2181	Home-Style Tenderloin Fritters	6/5 lb.	30	2	330	17	35	1,050	22	22	Home-Style	22%	180
3877	Home-Style Pepper Tenderloin Fritters	2/5 lb.	10	2	330	17	35	1,160	22	22	Home-Style	22%	55
30187	Classic Crumb Tenderloin Fritters	2/5 lb.	10	2	270	11	70	690	21	22	Classic	20%	65
<b>Fully Cooked</b>													
4942	Home-Style Pepper Tenderloins	2/5 lb.	10	1	130	4.5	25	430	12	12	Home-Style	18%	65



**Tyson Foods, Inc.**

*Investing Our Experience in Your Success.™*



1-800-24-TYSON,  
ext. 110



[www.tysonfoodsinc.com](http://www.tysonfoodsinc.com)



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