



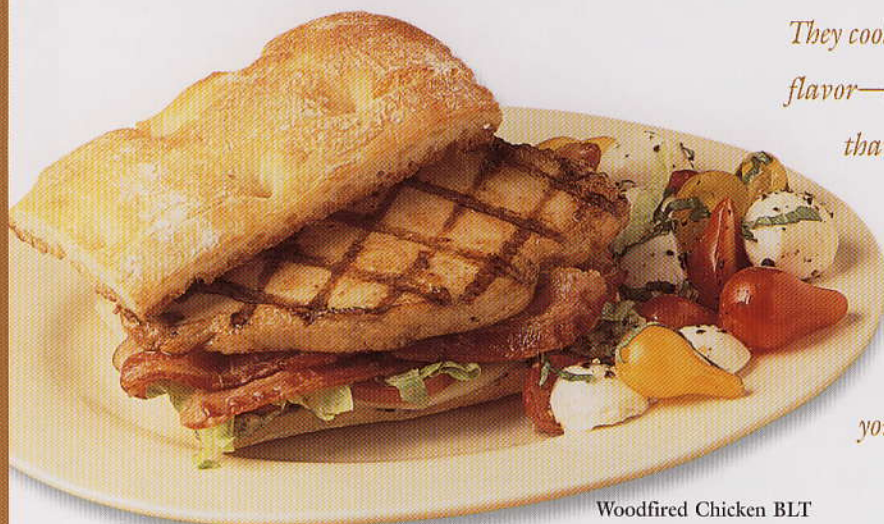
Tenderpressed® Breast Filets

Flat-Out Performance, Guaranteed.



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Tyson® Tenderpressed® Preflattened Breast Filets Outperform Other Breast Filets.



Woodfired Chicken BLT

They cook faster and more evenly. They hold tenderness and flavor—longer. And, with no pounding, trimming, or thawing, there's really no comparison. Try a case of any variety today—Tenderpressed, lower-sodium Tenderpressed Select™, Superpressed™, Naturally Better Tenderpressed™, or Naturally Better Superpressed™ Breast Filets. They will work for you, and that's a flat-out guarantee.

Why Serve Tenderpressed Breast Filets?

Flattened

- Fast, even cooking
- Consistent results
- Excellent plate coverage
- Thin enough to cook from frozen
- Superflattened options—Superpressed and Naturally Better Superpressed Breast Filets offer big menu ideas without big labor

Prepounded and Pretrimmed

- Minimizes prep
- Reduces food-safety risks

Vacuum Marinated

- Stays moist during extended holding
- Flavorful throughout, not just on surface
- Our Savory and Natural Chicken Stock marinades enhance the flavor and tenderness of the filets while still allowing for customizing batches with coatings/flavors
- Operator taste tests prove that the natural chicken stock marinade in Naturally Better Tenderpressed filets delivers superior flavor and tenderness*

Consistently Sized

- Allows for accurate food cost estimations and portion and cost control
- Shrinks up to 21% less than commodity tray-pack filets

- Because they shrink less, you can use a smaller Tenderpressed Breast Filet for the same plate coverage as you'd get from a 1- to 2-ounce larger commodity filet

Individually Frozen

- Cooks from frozen—no thawing necessary

Lower-Sodium Options

- Tenderpressed Select Breast Filets are well suited for healthcare operations

*Blind taste tests conducted with operators at Tyson University, summer 2002

Preparation

(from frozen)

Method	Temp.	Time (min.)
Tenderpressed, Tenderpressed Select, and Naturally Better Tenderpressed Breast Filets		
Conventional Oven.....	350°F.....	35 to 45
Convection Oven.....	350°F.....	12 to 19
Grill/Griddle	350°F.....	12 to 16
Superpressed and Naturally Better Superpressed Breast Filets		
Conventional Oven.....	400°F.....	16 to 18
Convection Oven.....	350°F.....	9 to 11
Grill/Griddle	350°F.....	10 to 11

Holding

Method	Temp.	Time
Steam Table	145°F.....	up to 4 hours

Appliances vary; adjust accordingly.

See product case labels for detailed cooking instructions, or call 1-800-24-TYSON, ext. 103.

Product Details

Varieties

Tenderpressed®: Savory marinated preflattened chicken breasts, single or whole butterfly

Tenderpressed Select™: Lower-sodium savory marinated preflattened chicken breasts

Superpressed™: Savory marinated extra-flattened chicken breasts, single or whole butterfly

Naturally Better Tenderpressed™: Natural chicken stock marinated flattened chicken breasts, single or whole butterfly

Naturally Better Superpressed™: Natural chicken stock marinated extra-flattened chicken breasts

Menuing Ideas

Wild Mushroom Chicken with Herbed Lentils

A Naturally Better Tenderpressed Chicken Breast Filet seared and topped with a sauce of wild mushrooms, shallots, garlic, butter, parsley, rosemary, and chicken stock. Served with lemon-thyme-scented lentils.

Woodfired Chicken BLT

A woodfired Naturally Better Tenderpressed Chicken Breast Filet on thick-cut grilled ciabatta bread. Layered with basil mayonnaise, Provolone cheese, bacon, lettuce, tomatoes, and Parmesan cheese. Served with Caprese salad.

Seattle Chicken Star-Fry

A 4-oz. sautéed Tenderpressed Breast Filet on a bed of stir-fried onions, fresh garlic, and green bean spears in rich Asian black bean sauce spiked with honey. Served with white sticky rice.

For complete recipes, visit madetoorder.tyson.com.



Seattle Chicken Star-Fry

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
- Personalized menuing ideas and recipes via 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



Tyson Foods, Inc.

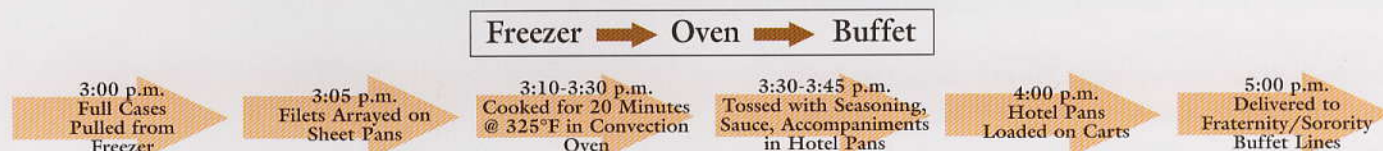
Investing Our Experience in Your Success.™

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Customer Testimony

College Catering

Fraternity Kitchens of Northwestern University services a number of fraternity and sorority houses. They previously purchased 6-oz. boneless, skinless chicken breasts, which they thawed, trimmed, and pounded before baking. Now, using Tenderpressed® Breast Filets, their procedures are quicker, more consistent, and safer. Within 2 hours, Tenderpressed Breast Filets go from freezer to oven to buffet tables in the form of Chicken Marsala, Herbed Chicken, and Chicken Parmesan.



Products, Specifications & Nutritional Information

Product Code	Description	Case Pack**	Net Wt. (lb.)	Serving Size	Cal. (kcal)	Fat (g)	Chol. (mg)	Sod. (mg)	Carb. (g)	Prot. (g)
Tenderpressed® Breast Filets (up to 15% marination)										
2623	Savory	54/3.0 oz.	10.12	1 filet	90	3.0	45	320	0	16
2624	Savory	40/4.0 oz.	10.00	1 filet	120	4.0	55	430	0	21
2125	Savory	36/4.5 oz.	10.12	1 filet	140	4.5	65	480	0	24
2116	Savory	32/5.0 oz.	10.00	1 filet	150	5.0	70	530	0	26
3688	Savory	28/6.0 oz.	10.50	1 filet	180	6.0	85	640	0	31
2626	Savory(Whole Butterfly)	28/6.0 oz.	10.50	1 filet	180	6.0	85	640	0	31
3373	Savory(Whole Butterfly)	48/8.0 oz.	24.00	1 filet	240	8.0	115	850	0	42
Tenderpressed Select™ Breast Filets (up to 12% marination)										
4906	Savory	54/3.0 oz.	10.12	1 filet	100	4.0	45	240	0	17
4907	Savory	40/4.0 oz.	10.00	1 filet	140	5.0	65	320	0	22
Superpressed™ Breast Filets (up to 15% marination)										
4643	Savory	28/6.0 oz.	10.50	1 filet	180	6.0	85	640	0	31
4644	Savory (Whole Butterfly)	48/8.0 oz.	24.00	1 filet	240	8.0	115	850	0	42
Naturally Better Tenderpressed™ Breast Filets (up to 17.5% marination)										
9254	Natural Chicken Stock	54/3.0 oz.	10.12	1 filet	90	3.0	45	320	0	16
9256	Natural Chicken Stock	40/4.0 oz.	10.00	1 filet	120	4.0	55	430	0	21
9261	Natural Chicken Stock	36/4.5 oz.	10.12	1 filet	140	4.5	65	480	0	24
9257	Natural Chicken Stock	32/5.0 oz.	10.00	1 filet	150	5.0	70	530	0	26
9258	Natural Chicken Stock	28/6.0 oz.	10.50	1 filet	180	6.0	85	640	0	31
9260	Natural Chicken Stock (Whole Butterfly)	28/6.0 oz.	10.50	1 filet	180	6.0	85	640	0	31
9259	Natural Chicken Stock (Whole Butterfly)	48/8.0 oz.	24.00	1 filet	240	8.0	115	850	0	42
Naturally Better Superpressed™ Breast Filets (up to 17.5% marination)										
9265	Natural Chicken Stock	28/6.0 oz.	10.50	1 filet	180	6.0	85	640	0	31

**Average portion weight. Guaranteed minimum piece count.



Tyson Foods, Inc.

Investing Our Experience in Your Success.™



1-800-24-TYSON,
ext. 103



www.tysonfoodsinc.com



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Register on madetoorder.tyson.com
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