

# FULLY COOKED GRILLED FILETS



## Great Chicken Comes Easy.

Timesaving Tyson® Fully Cooked Grilled Chicken Filets make quick work of any chicken dish. Unlike commodity filets, they're already trimmed, portioned, marinated, and fully cooked to reduce preparation steps and opportunities for cross-contamination. Their stable year-round pricing even takes the work out of managing food costs. Tyson Fully Cooked Grilled Chicken Filets. It just doesn't get any easier.



*Chicken Chesterfield featuring Fully Cooked Italian Chicken Breast Filet (#2604)*



1 7 1 0

*Fully cooked boneless, skinless filets with grill marks. Whole-muscle or naturally shaped.*



# Why Serve Fully Cooked Grilled Chicken Filets?

- Top sellers in entrees and sandwiches

- Grilled skinless chicken is on 62% of commercial menus

(Source: *Restaurants and Institutions* 1997 Menu Census)

- Chicken sandwiches are one of the top ten best-selling menu items

(Source: *Restaurants and Institutions* 1997 Menu Census)

- Chicken sandwiches represent 19% of all chicken served

(Source: NPJ Foodservice Information Group—CREST, 1999)



- Enhances food safety

- Eliminates preparation steps such as thawing, trimming, and marinating raw chicken, during which cross-contamination can occur

- Versatile as an entree or ingredient during every daypart

- Serve whole in sandwiches and entrees

- Cut up for salads, fajitas, burritos, casseroles, pizza, and more

- Appeals to health-conscious patrons

*Balsamic Chicken and Sweet Pepper Melt featuring Fully Cooked Grilled Chicken Breast Filet (#435)*

# Why Use Fully Cooked Grilled Chicken Filets Instead Of Commodity Chicken?

- Already trimmed, portioned, marinated, and cooked

- Less time, labor, and mess

- Better preparation consistency

- Fewer steps, so fewer food-safety risks

- Already precooked to the proper internal temperature

- More evenly marinated

- Flavor throughout filet

- Holds longer than filets soak-marinated back-of-house

- Stable year-round price

- Simplifies food cost management; no weekly fluctuations

- Individually frozen/reheats from frozen

- Use only what you need

- Recipe ready; heat directly from freezer

- Small batch preparation helps eliminate the dangers of improperly cooled and reheated food

- Keeps product out of the 40° to 140°F temperature danger zone

- Frozen shelf life up to 1 year at 0°F (commodity refrigerated products last between 7 and 14 days from processing)



*Chicken Rotini with Roasted Red Pepper Alfredo featuring Fully Cooked Smoked Chicken Breast Filet (#3299)*



# Menuing Ideas

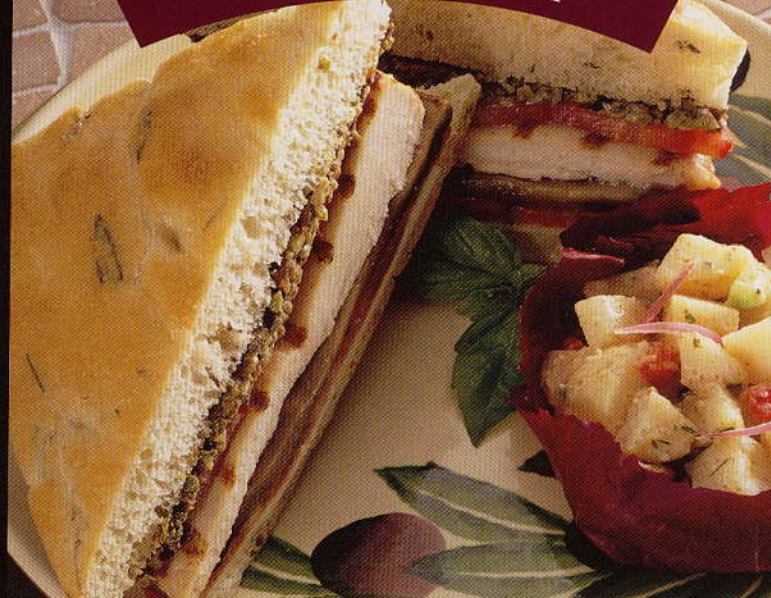
**Tyson**

## Italian Chicken & Sausage Biscuits



Create a delightful brunch item by topping a warm split biscuit with a Fully Cooked Italian Breast Filet (#2604) and a ladle of piping hot cream sauce with crumbled sausage.

## Focaccia Chicken Grill



Make a sophisticated sandwich with a Fully Cooked Grilled Chicken Breast Filet (#436), portobello mushrooms, and tapenade. Serve with unique sweet-and-sour baked potato salad.

# Product Details

## Flavors

**Natural Grill**—Delivers classic hot-off-the-grill taste and appearance—even from the oven.

**Smoked**—A mouthwatering delight with a deep, smoky flavor throughout.

**Italian**—Coated with a traditional blend of Romano cheese, oregano, garlic, and other seasonings for zesty Italian flavor.

## Holding

**Hot Holding** 140°F and above for up to 2 hours

**Cold Holding** 40°F and below for up to 5 days

Note: Approximate holding/shelf life is based on proper handling procedures for prepared products. Times are approximate.

## Preparation

Method	Temperature	3.50-oz. or smaller	3.75-oz. or larger
<b>Whole-Muscle Filets</b>			
Conventional Oven	400°F	19–24 min.	22–27 min.
Convection Oven	400°F	10–12 min.	10–12 min.
Flat Grill	350°F	8–10 min., turn halfway through time	8–10 min., turn halfway through time
Microwave	High	4–7 min., rotate halfway through time	4–7 min., rotate halfway through time



# Product Varieties, Specifications, & Nutritional Information

Product Code	Description	Case Pack	Net Weight (lb.)	Serving Size (pc.)	Cal.	Fat (g)	Chol. (mg)	Sod. (mg)	Carb. (g)	Prot. (g)
<b>Fully Cooked Boneless, Skinless Whole-Muscle Grilled Breast Filets</b>										
435	Natural Grill	36/4.5 oz.	10.12	1	170	5.0	80	480	2	28
436	Natural Grill	60/3.0 oz.	11.25	1	110	3.5	50	320	2	18
2585	Smoked	58/2.75 oz.	10.00	1	110	2.5	55	320	2	21
429	Smoked	50/3.25 oz.	10.15	1	110	2.5	60	270	0	22
3299	Smoked	48/3.75 oz.	11.25	1	130	3.5	65	360	1	24
2604	Italian*	52/3.5 oz.	11.25	1	130	5.0	50	730	1	21
4697	Natural Grill, Low Sodium	60/3.0 oz.	11.25	1	110	3.5	50	230	2	18

\*Italian filet does not have grill marks.

## Why Tyson?

### Over 60 years' experience with chicken

We invest our experience in your success

### Food safety

Attention to food safety is an integral part of the Tyson system all the way from production facilities to recipes

On-site government inspectors and Tyson Quality Assurance Technicians in each processing facility

Products that cook from frozen reduce food-safety hazards

Tyson supports industrywide ServSafe® training by sponsoring the International Food Safety Council (and all Tyson sales and marketing personnel are ServSafe certified)

### Commitment to the environment

Waste by-product recycling, water treatment and conservation

### Unparalleled resources

Training, merchandising support, recipes, New Courses® Menu Building program, and the most extensive line of chicken products in the industry

### Research and development

Professional food scientists and technicians, fully equipped development kitchens, Corporate Test Pilot Plant, and USDA-approved research and development center

### Total foodservice industry involvement

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

### Tracking consumer and segment trends

Tyson conducts research to understand the latest trends and patron demands, ensuring that products and programs bring maximum benefits

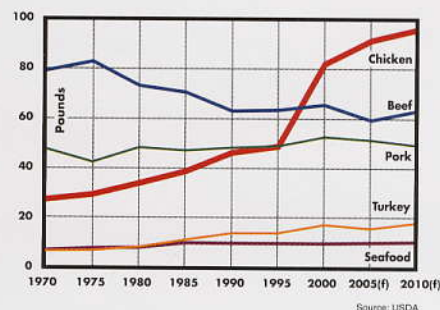
## Why Chicken?

### America's favorite protein

- Chicken is on 97% of all foodservice menus (Source: Chain Account Menu Survey)
- Chicken appears on more menus than hamburger (Source: USDA)
- Americans consume more chicken per capita than beef, pork, or seafood (Source: USDA)
- In general, one pound of chicken is only 1/3 the cost of beef and 1/2 the cost of pork (Source: USDA)

### Chicken consumption is increasing

- Projected to increase 20.7% between 2000 and 2010 at the expense of other proteins (Source: USDA)



1-800-24-TYSON



www.tysonfoodsinc.com



Corporate Office CP-581, Tyson Foods, Inc.  
P.O. Box 2020, Springdale, AR 72765-2020



Register on [madetoorder.tyson.com](http://madetoorder.tyson.com)  
for special offers and menuing ideas.