



Fully Cooked Chicken Wings

Serve Something They'll Flock To.



Wings of Fire Basket Featuring Tyson® Wings of Fire® #5210



1 7 1 2

Our Line of Wings Spans Wide to Cover Your Pa



Nawlins Chicken
Wing Bowl

Everyone's serving wings nowadays. And why not? They are an easy way to boost check averages, and patrons go wild for them. With that kind of demand, you'll be glad to know Tyson Foods, Inc. makes it simple. Choose from our wide variety of fully cooked wings—everything from Honey Barbecue to Chile Lime. Some are breaded. Some glazed. Others are fully cooked and unflavored, awaiting your signature touch. They all reduce time, labor, and food-safety risks. Just heat and serve your way to patron satisfaction.

Why Serve Tyson® Fully Cooked Chicken Wings?

Enhanced Food Safety

- Cross-contamination risks are reduced without handling of raw product
- From freezer to fryer, oven, or microwave without thawing
- Fully cooked to the proper internal temperature so there's no risk of serving undercooked chicken

Reduced Labor and Preparation Costs

- Use everything you buy, without waste from trimming or purge
- Goes from freezer to fryer, oven, or microwave with minimal labor

Consistency

- Price does not fluctuate like commodities
- Product quality is ensured by statistically monitored production
- Calculate food cost accurately with consistently sized products

Variety and Versatility

- Diverse selection of breading and glaze flavors; available in regular and jumbo sizes
- Unbreaded, unglazed products showcase your signature glaze, batter, or breading
- Across-the-menu versatility from bar and tavern to catering applications

Preparation

(from frozen)

Method	Temp.	Time (min.)
Breaded		
<i>Regular</i>		
Fryer	350°F	5 to 6
<i>Jumbo</i>		
Fryer	350°F	6 to 7
Glazed		
<i>Regular</i>		
Microwave	High	4 to 5
Conventional Oven	400°F	18 to 20
Convection Oven	375°F	8 to 10
Pizza Oven	475°F	10 to 11
<i>Jumbo</i>		
Microwave	High	8 to 10
Conventional Oven	400°F	35 to 40
Convection Oven	375°F	15 to 20
Pizza Oven	475°F	13 to 14
Unbreaded, Unglazed		
<i>Regular</i>		
Microwave	High	3 to 4
Conventional Oven	400°F	20 to 25
Convection Oven	400°F	9 to 13
Fryer	375°F	3½ to 4½
<i>Jumbo</i>		
Microwave	High	5 to 6
Conventional Oven	400°F	25 to 30
Convection Oven	400°F	13 to 16
Fryer	375°F	5 to 6

Holding

Breaded	140°F	30
Glazed	140°F	60

Appliances vary; adjust accordingly.

See product case labels for detailed cooking and holding instructions, or call 1-800-24-TYSON, ext. 340.

ons' Demands.

Definitions



Drummic

The meatier portion of the wing, also known as the round or first joint.



Flat

The lower portion of the wing with two bones, also known as the midjoint, flapper, or second joint.



Whole Wing

Refers to the first and second joints and wing tip.



Victory Wing

The hearty combination of the first and second joints, but without the wing tip.



Trilogy of
Chicken Wings

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, SEM, and WRA



Tyson Foods, Inc.

Investing Our Experience in Your Success.™

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Product Details

Marination

All wings are injection marinated for enhanced flavor and extended holding time.

Varieties

Fully Cooked Breaded Wings

- **Fire Stingers®**: Crispy reddish breading enhanced by the slow-building heat of cayenne pepper
- **Honey Stung®**: Marinated and breaded with the sweet taste of honey
- **Oven Easy™**: Golden and crispy straight from the oven—or fryer
- **Tyson's Pride®**: Lightly seasoned flour breading fries up wafer thin and crispy
- **Wings with Frank's® RedHot® Cayenne Pepper Sauce**: Original **Frank's RedHot** Cayenne Pepper Sauce in the breading
- **Wing Stingers®**: Classically appealing crispy, golden breading with a light crunch
- **Wings with TABASCO®**: Genuine TABASCO sauce in the breading
- **W.W. Flyers®**: Lightly breaded and delicately seasoned for a great traditional taste
- **Spicy Hot W.W. Flyers**: Lightly breaded with a fiery pepper punch

Fully Cooked Glazed Wings

- **Barbecue**: Tangy barbecue glaze for appealing look and flavor
- **Chile Lime**: Flavored with lime juice and mild peppers for a Southwestern kick
- **Fryable Glazed**: Buffalo-style hot wings you can prepare in the fryer without the glaze affecting fryer oil
- **Double Glazed**: Two times the glaze with twice the flavor
- **Honey Barbecue**: Rich barbecue glaze with just a hint of honey
- **Oriental**: Savory teriyaki glaze for a taste of the Orient
- **Wings of Fire®**: Glazed in fiery pepper sauce
- **Wings with Frank's RedHot Cayenne Pepper Sauce**: Original **Frank's RedHot** Cayenne Pepper Sauce in the glaze
- **Wings with TABASCO**: Genuine TABASCO sauce right in the glaze
- **Zesty Glazed**: Spicy herb mixture with a hint of black pepper and a bit of tangy citrus

Fully Cooked Unbreaded, Unglazed Wings

Fully cooked and unflavored, awaiting your signature touch

Benefits of Fully Cooked Wings Versus Commodity Wings

Forget the time, labor, and food-safety hazards involved with commodity wings. Tyson® fully cooked wings are the simplest way to minimize food-safety risks while reallocating labor and time requirements. They're fully cooked to the proper internal temperature to avoid undercooking and eliminate many of the operational steps that contribute to food-safety hazards.

- No thawing, cutting, trimming, or cleaning
 - Cook from frozen
 - Prepare to order
 - Less waste at end of day
- No marinating
 - Extended shelf life
 - No waste
 - Longer holding time
 - Consistent product quality and size, day after day

Fast Finish™ Wings: Start Ahead. Stay Ahead.

New Tyson Fast Finish Wings are the first and only fully cooked wings you can bread, batter, glaze, rub, or marinate, then reheat. They give you all the benefits of fully cooked wings, the versatility of raw wings, and a jump start on great-tasting signature wings. How's that for starters?

To get a quick start on some great-tasting wings, try these Fast Finish menuing ideas. Or find others by registering on madetoorder.tyson.com.

Sicilian Summer Chicken Salad

Spicy Sicilian-marinated chicken wings char-grilled and skewered on sprigs of rosemary. Served over radicchio and romaine salad with artichoke hearts, red bell pepper, red onion, and tomato focaccia croutons.

Voodoo Chicken Wings

Fried wings tossed in red chile sauce then piled on a fluffy tamale mash of roasted green poblano peppers, sweet yellow corn, fresh masa, and Mexican chorizo. Garnished with cilantro and fried plantain chips.

Ratatouille Chicken Rustica

Buttery cayenne-glazed chicken wings and a ratatouille of bell peppers, zucchini, and red onions with spicy Italian plum tomato sauce served over orecchiette with fresh lemon and Parmesan cheese.

Products, Specifications & Nutritional Information

Product Code	Description	Case Pack	Net Wt. (lb.)	Serving Size (pieces)	Cal. (kcal)	Fat (g)	Chol. (mg)	Sod. (mg)	Carb. (g)	Prot. (g)	Avg. Piece Count
Fully Cooked Unbreaded, Unglazed Wings											
3303	Oven Roasted, 1st and 2nd joints	3/5.0	15	3	160	11	85	310	0	15	180
3408	Unbreaded, Unglazed, 1st joint only	3/5.0	15	4	200	14	105	380	0	19	165
5226	3 Minute Signature Wings, 1st and 2nd joints	Bulk	10	5	210	15	60	220	0	20	200
80318	Steamed, 1st and 2nd joints	4/2.5	10	4	220	15	65	290	1	21	145
5973	Fast Finish™ Wings, steamed, small, 1st and 2nd joints	Bulk	10	4	190	13	55	280	0	18	140
5974	Fast Finish Wings, steamed, medium, 1st and 2nd joints	Bulk	10	3	180	12	55	270	0	17	120
2638	Fast Finish Wings, steamed, jumbo, 1st and 2nd joints	Bulk	10	2	180	12	55	270	0	17	110
4136	Steamed Victory Wings™	2/5.0	10	2	170	12	50	250	0	16	85
4138	Oven Roasted Victory Wings	2/5.0	10	2	150	11	80	290	0	14	85
4059	Lightly Dusting, 1st and 2nd joints	Bulk	20	3	200	12	55	350	4	18	160



Honey-Barbecue
Appetizer

Menuing Ideas

Nawlins Chicken Wing Bowl

Classic smoky slow-simmered red beans and rice is jazzed up with a mountain of crunchy, golden cayenne pepper-breaded wings. Topped with garlicky hot-and-spicy Creole tomato sauce.

Trilogy of Chicken Wings

A mountain of wings waiting to be dipped in a trio of signature-style sauces creates a triple play of flavors and colors.

Honey-Barbecue Appetizer

Make happy hour happier with Honey-Barbecue Wings and a ramekin of signature sauce for dipping.

Wings with TABASCO®

Light somebody's fire with the traditional hot-and-hearty taste of TABASCO-soaked wings, cool blue cheese, and a crisp stalk of celery.



Wings with
TABASCO®



Merchandising Materials

Tyson Foods wants to make sure your wings take off. So we provide a variety of merchandising materials you can use throughout your operation to drive sales. Contact your Tyson Foods sales representative to find out what is available. And be sure to ask about merchandising materials custom-made for your operation.

Breaded Wings Table Tent—4½" x 3¾" featuring full-color photo of wings with dipping sauce. TFS-98-1780

Breaded Wings Counter Card—12" x 9" on heavyweight easel-backed card stock. TFS-98-1781

Breaded Wings Poster—24" x 18" featuring full-color photo of wings with dipping sauce. TFS-98-1782

Glazed Wings Table Tent—4½" x 3¾" featuring full-color photo of wings with dipping sauce. TFS-98-1783

Glazed Wings Counter Card—12" x 9" on heavyweight easel-backed card stock. TFS-98-1784

Glazed Wings Table Tent—5¼" x 3½" featuring full-color photo of drumsticks with dipping sauce; includes space for price. TFS-86-283

Wings with TABASCO® Counter Card—Illustrated, die-cut, 11" x 8¾" on heavyweight easel-backed card stock. TFS-94-1253

Wings with TABASCO® Table Tent—Illustrated 7½" x 5½" with die-cut edges. TFS-94-1252

Eat Fire. Order the Wings Sticker—TFS-98-1883

A Mighty Saucy Wing Table Tent (small)—TFS-98-1871

Wings with Frank's® RedHot® Cayenne Pepper Sauce Counter Card—8½" x 11" on heavyweight easel-backed card stock. Breaded—15302 Glazed—15301

Victory Wings Counter Card—8½" x 11" on heavyweight easel-backed card stock.

Breaded—15304 Glazed—15303

Choose from this broad array of point-of-purchase advertising to drive sales of your profitable wings menu items.

Products, Specifications & Nutritional Information

Product Code	Description	Case Pack	Net Wt. (lb.)	Serving Size (pieces)	Cal. (kcal)	Fat (g)	Chol. (mg)	Sod. (mg)	Carb. (g)	Prot. (g)	Avg. Piece Count
Fully Cooked Breaded Wings											
1294	Oven Easy™, 1st joint only	Bulk	12	3	300	19	75	630	15	16	138
2423	Oven Easy, 1st and 2nd joints	2/5.0	10	3	280	18	50	610	13	18	100
3680	Fire Stingers®, 1st and 2nd joints	2/7.5	15	2	150	9	60	460	5	12	143
3681	Wing Stingers®, 1st and 2nd joints	2/7.5	15	3	230	15	95	750	7	15	143
4499	Pepper Stingers™, 1st and 2nd joints	Bulk	12	3	140	9	65	390	6	10	138
4401	Tyson's Pride®, 1st and 2nd joints	Bulk	12	3	180	11	70	480	7	14	138
4402	Tyson's Pride, 1st joint only	Bulk	12	3	160	8	65	340	8	14	120
4421	Tyson's Pride, Whole Wing Portions	Bulk	10	1	130	7	75	580	7	10	53
4467	Tyson's Pride, 2nd joint only	Bulk	12	4	170	12	70	370	5	13	168
4451	Honey Stung®, 1st and 2nd joints, small	Bulk	12	2	130	8	55	340	5	10	138
4403	Honey Stung, 1st joint only	Bulk	12	3	160	9	55	480	7	12	120
4563	Jumbo Honey Stung, 1st and 2nd joints	2/7.5	15	2	130	8	55	340	5	10	120
4522	W.W. Flyers®, 1st and 2nd joints	2/7.5	15	3	150	9	65	470	7	11	173
4524	Spicy Hot W.W. Flyers, 1st and 2nd joints	2/7.5	15	2	130	8	60	490	6	9	173
4532	Jumbo W.W. Flyers, 1st and 2nd joints	2/7.5	15	2	180	11	75	530	6	14	120
4588	Buttermilk Battered, 1st and 2nd joints	Bulk	12	3	240	15	45	610	11	16	138
3114	Wings with TABASCO®, 1st and 2nd joints	Bulk	12	3	150	9	70	700	6	12	138
4366	Fire Storm, 1st and 2nd joints	2/5.0	10	2	195	13	35	580	6	13	98
6481	Jumbo Fire Stingers™, 1st and 2nd joints	2/7.5	15	2	210	13	55	840	4	18	120
5985	Wings with Frank's® RedHot® Cayenne Pepper Sauce	2/5.0	10	3	180	11	80	450	8	13	95
6251	Victory Wings™ with Frank's RedHot Cayenne Pepper Sauce	2/5.0	10	1	120	7	50	290	5	9	85
4143	Fire Stingers Victory Wings	2/7.5	15	1	140	9	40	570	3	12	105
Fully Cooked Glazed Wings											
5210	Wings of Fire®, 1st and 2nd joints	2/5.0	10	4	220	15	110	560	1	20	170
5255	Jumbo Wings of Fire, 1st and 2nd joints	2/5.0	10	2	140	9	65	440	2	13	95
5327	Jumbo Wings of Fire, 1st and 2nd joints	8/3.0	24	2	140	9	65	440	2	13	228
5239	Wings of Fire, 1st and 2nd joints, (Cash-N-Carry Pack)	6/4.0	24	4	220	15	110	560	1	20	408
5293	Jumbo Wings of Fire, 1st joints only	2/5.0	10	3	210	14	150	470	0	21	85
4537	Fryer Glazed Wings (HOT), 1st and 2nd joints	2/5.0	10	3	190	12	115	280	1	18	120
5209	BBQ, 1st and 2nd joints	2/5.0	10	4	210	13	120	350	2	19	170
5286	Jumbo BBQ Glazed Wings, 1st and 2nd joints (Cash-N-Carry Pack)	8/3.0	24	4	210	13	120	350	2	19	228
1060	Honey BBQ, 1st and 2nd joints	Bulk	10	4	200	13	105	380	4	18	170
5419	Chile Lime, 1st and 2nd joints (Cash-N-Carry Pack)	6/4.0	24	4	200	13	125	690	2	20	300
1059	Wings with TABASCO, 1st and 2nd joints	2/5.0	10	3	160	10	100	450	1	15	95
5484	Jumbo Smoked BBQ, 1st and 2nd joints	2/5.0	10	3	210	14	120	350	2	20	95
4342	Honey BBQ, 1st and 2nd joints	6/4.0	24	4	200	13	105	380	4	18	408
5486	Jumbo Oriental, 1st and 2nd joints	2/5.0	10	3	210	12	115	410	5	20	95
5525	Jumbo Oriental, 1st and 2nd joints	8/3.0	24	3	210	12	115	410	5	20	228
80314	Hot & Spicy, 1st and 2nd joints	4/2.5	10	4	180	12	110	380	0	17	145
4186	Chipotle Dry Rub, 1st and 2nd joints	2/5.0	10	4	240	15	65	850	5	21	121
4701	5 Spice Dry Rub, 1st and 2nd joints, medium	2/5.0	10	4	250	16	65	610	6	22	95
4185	Caribbean Dry Rub, 1st and 2nd joints, medium	2/5.0	10	4	240	15	65	920	5	21	121
4711	Double Sweet BBQ, 1st and 2nd joints	2/5.0	10	3	170	10	70	220	7	14	120
4712	Double Buffalo, 1st and 2nd joints	2/5.0	10	3	160	11	75	460	2	13	120
4713	Double Glaze Butter Buffalo, 1st and 2nd joints	2/5.0	10	3	160	11	75	380	3	14	120
5986	Wings with Frank's RedHot Cayenne Pepper Sauce, 1st and 2nd joints	2/5.0	10	5	190	12	130	530	0	20	125
6150	Victory Wings with Frank's RedHot Cayenne Pepper Sauce	2/5.0	10	2	150	9	105	410	0	16	85
4139	Hot & Spicy BBQ Victory Wings	2/5.0	10	2	300	20	60	750	10	19	85
4142	Wings of Fire, Victory Wings	2/5.0	10	2	200	14	100	520	1	19	85



Tyson Foods, Inc.

Investing Our Experience in Your Success.™



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