

# IQ\*F CHICKEN



## Play It Safe With Individually Quick-Frozen Chicken.

Tyson® IQ\*F Chicken delivers food safety you can count on. Each piece is trimmed, cleaned, and individually quick-frozen in minutes to halt bacteria growth—capturing peak freshness. So with proper handling, from freezer to cooking, you've got no food-safety worries. Frying, grilling, baking—the possibilities are endless. When it comes to bone-in chicken, Tyson IQ\*F Chicken is your safest bet.



1 7 2 5

Sonoma County Roast Chicken featuring  
Tyson IQ\*F Leg Quarters (#3833)

*Premium cut, pretrimmed and cleaned, individually quick-frozen chicken*



# Why Serve Tyson® IQ\*F Chicken?

## Individually Quick-Frozen

Within 48 hours of processing, each piece of Tyson IQ\*F Chicken is individually quick-frozen to 0°F in 45 minutes or less. This quick-freezing process locks in natural juices and tenderness, unlike slow freezing, which leaves meat tough and dry. Quick freezing also means IQ\*F Chicken arrives 48 hours old versus CVP chicken, which is already 5 to 7 days old when it arrives.



*Country Dijon  
Fried Chicken*

## Ice Glazed

All pieces are ice glazed to protect them from freezer burn and prevent dehydration of meat.

## Peak Tenderness

Tyson IQ\*F Chicken is made from tender broilers that are aged 6 to 8 hours to their peak tenderness before freezing.

## Knife Cut

By using the cleanest form of cutting around, there is no possibility of bone meal, tearing, or splintering with Tyson IQ\*F Chicken pieces.

## Recipe Ready—No Thawing

Tyson IQ\*F Chicken is trimmed and cleaned to remove tails, excess skin, and leaf fat. Just dip in water to remove the ice glaze, then season, bread, or batter.

## Guaranteed Minimum Piece Count

Each bird is computer sized to ensure consistency and portion control. Reliable minimum piece counts and consistent sizing yield better food cost control.

## Nutritional Information

	Serving Size (oz.)	Cal.	Fat (g)	Chol. (mg)	Sod. (mg)	Carb. (g)	Prot. (g)
Original IQ*F	4	220	17	90	60	0	17
Tastybasted® IQ*F	4	210	16	75	250	0	18
SmokeHouse Style IQ*F	4	150	10	85	690	3	11

## Preparation†

(from frozen)

### Original IQ\*F and Tastybasted® IQ\*F

Pressure Fryer	16 to 22 minutes at 325°F, or until internally 185°F
Deep Fryer	18 to 24 minutes at 350°F, or until internally 185°F
Conventional Oven	50 to 66 minutes at 375°F, or until internally 185°F
Convection Oven	29 to 40 minutes at 350°F, or until internally 185°F

*For more detailed preparation instructions, request "The Safest Route to Great Chicken." (TFS-01-2337)*

### SmokeHouse Style IQ\*F

Conventional Oven	1 hour 25 minutes to 2 hours at 350°F, or until internally 185°F
Convection Oven	30 to 45 minutes at 325°F, or until internally 185°F

*For more detailed preparation instructions, request the SmokeHouse Style IQ\*F product sheet. (TFS-00-2250)*

†Cooking times and temperatures are approximate. Large pieces, such as breasts, take longer to cook. Appliances vary; adjust temperature accordingly.



# Product Varieties and Specifications

## Original IQ\*F Chicken

These recipe-ready pieces are perfect for your signature menu offerings. They are packed with fresh flavor and as tender as the day they were frozen. Use as many or as few as you need.

Code	Description	Case Pack**	Case Weight (lb.)	Case Cube
Whole Bird Cuts				
6-piece cut				
1452	6-Piece Cut (Medium), No Wings, Buffet Pack	90/5.4 oz.	30.50	1.47
3882	Grade A 8-Piece Cut (Medium)	96/4.5 oz.	27.00	1.47
8-piece cut				
9558	Grade A 8-Piece Cut (Medium), Silver Dollar Wing Cut	96/4.5 oz.	27.00	1.47
1582	8-Piece Cut (Large)	120 pieces	36.00	1.79
9-piece cut				
4526	Grade A 9-Piece Cut (Medium)	108/4.0 oz.	27.00	1.47
Halves				
3841	Grade A Halves (Small)	24/16.5 oz.	24.25	1.47
Quarters				
3833	Grade A Breast Quarters (Small) Leg Quarters (Small)	30/9.25 oz. 30/8.25 oz.	31.00	1.79
1455	Breast Quarters (Medium), No Wings, Buffet Pack Leg Quarters (Medium)	30/7.6 oz. 30/9.0 oz.	30.50	1.79
1028	Grade A Breast Quarters (Medium) Leg Quarters (Medium)	24/10.25 oz. 24/9.0 oz.	27.00	1.79
1049	Grade A Breast Quarters (Medium) Leg Quarters (Medium)	60 pieces	35.00	1.79
Segments				
Breasts				
3834	Grade A Breast Quarters (Small)	60/9.25 oz.	34.75	2.21
1774	Grade A 1/3 Breasts (Extra Large)	96/4.6 oz.	27.50	1.47
3775	Grade A Split Breasts (Medium), No Back	48/6.5 oz.	19.00	1.04
1460	Split Breasts (Medium), With Back	60/7.3 oz.	27.50	1.47
1358	Grade A Split Breasts (Extra Large), With Back	36/8.2 oz.	18.50	1.04
Wings				
3817	Grade A Wings (Medium)	96/2.3 oz.	14.00	0.65
Legs				
1463	Leg Quarters (Medium)	60/9.0 oz.	32.50	1.79
3825	Grade A Whole Legs (Medium), No Back	48/6.3 oz.	19.00	0.90
Thighs				
3783	Grade A Thighs (Medium), No Back	96/3.5 oz.	21.00	0.90
3787	Grade A Thighs (Random), No Back	96 pieces	25.00	1.04
9665	Grade A Thighs (Extra Large), No Back	96/4.75 oz.	28.50	1.04
Drumsticks				
3791	Grade A Drumsticks (Medium)	96/2.6 oz.	15.50	0.65
9657	Grade A Drumsticks (Extra Large)	96/3.5 oz.	20.50	0.90
CN Products				
Drumsticks				
4625	Grade A Drumsticks CN 1.25 oz.	96/2.6 oz.	16.30	0.61
8832	Grade A Drumsticks CN 1.5 oz.	96/3.5 oz.	21.60	0.90
Thighs				
4534	Grade A Thighs CN 1.75 oz.	96/3.5 oz.	21.60	0.90
8758	Grade A Thighs CN 2.0 oz.	96/4.2 oz.	25.80	1.04
8808	Grade A Thighs CN 2.5 oz.	96/4.9 oz.	30.00	1.21

\*\*Average portion weight. Guaranteed minimum piece count.



# Why Tyson Foods?

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

## Commitment to the environment

Waste by-product recycling, water treatment and conservation

## Unparalleled resources

Training, merchandising support, and the most extensive line of chicken products in the industry

Personalized menuing ideas and recipes via [madetoorder.tyson.com](http://madetoorder.tyson.com)

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





### Cajun Deep-Fried Chicken

Spice things up with an authentic bayou treat. Batter 8-piece-cut chicken and tumble in a crunchy breading mix seasoned with Cajun spices and paprika. Deep-fry until crunchy. Serve with a side of red beans and rice.



### SmokeHouse Platter

Meet demand for authentic hickory-smoked flavor with this easy entrée. Simply serve golden roasted SmokeHouse Style front quarters with rustic wild rice and a colorful medley of grilled peppers, squash, and mushrooms.



### Asian Hoisin Barbecue Drums

Offer BBQ chicken with an on-trend Asian twist. Baste drumsticks with hoisin sauce, teriyaki glaze, and spicy barbecue sauce, and bake. Serve with cabbage and carrot slaw tossed with sesame-ginger dressing.



# Product Varieties and Specifications

## Tastybasted® IQ\*F Chicken

Each piece is evenly, uniformly marinated with an exclusive deep-basting process that enhances chicken's natural flavor to ensure tender, moist chicken that stays juicy, even under heat lamps.

Code	Description	Case Pack**	Case Weight (lb.)	Case Cube	Marination
<i>Whole Bird Cuts</i>					
8-piece cut					
1283	8-Piece Cut (Small)	120/4.5 oz.	32.00	1.79	3%
1581	8-Piece Cut (Medium), Silver Dollar Wing Cut	120/5.0 oz.	34.75	1.79	3%
1262	8-Piece Cut (Extra Large)	80 pieces	31.50	1.79	10%
9343	8-Piece Cut (Extra Large)	96/5.8 oz.	33.00	1.79	3%
9344	8-Piece Cut (Extra Large), Silver Dollar Wing Cut	96/5.8 oz.	33.00	1.79	3%
9-piece cut					
1291	9-Piece Cut (Small)	135/4.0 oz.	32.00	1.79	3%
9376	9-Piece Cut (Extra Large)	108/5.1 oz.	33.00	1.79	3%
Halves					
9954	Halves (Small)	24/17.0 oz.	25.00	1.47	3%
3388	Halves (Extra Large)	24/22.0 oz.	33.00	1.79	3%
Quarters					
1275	Breast Quarters (Small)	30/9.6 oz.	32.00	1.79	3%
	Leg Quarters (Small)	30/8.4 oz.			
2588	Grade A Breast Quarters (Extra Large)	24/12.4 oz.	33.00	1.79	3%
	Leg Quarters (Extra Large)	24/10.8 oz.			
<i>Segments</i>					
Breasts					
4261	Grade A Breast Quarters (Extra Large)	48/11.6 oz.	35.00	2.21	3%
1360	Split Breasts (Extra Large), With Back	36/8.7 oz.	19.00	1.04	3%
Wings					
3818	Wings (Extra Large)	80/2.8 oz.	14.00	0.81	3%
Legs					
4187	Leg Quarters (Extra Large)	48/10.8 oz.	32.50	1.79	3%
Thighs					
3391	Thighs (Extra Large), With Back	49/7.2 oz.	22.00	0.90	3%
Drumsticks					
3392	Drumsticks (Extra Large)	108/3.5 oz.	21.75	0.90	3%

## SmokeHouse Style IQ\*F Chicken

Each piece is dipped in and injected with hickory marinade for consistently rich, smoky flavor throughout. Marinade also protects moisture and tenderness during extended holding.

Code	Description	Case Pack**	Case Weight (lb.)	Case Cube
4320	Front and Hind Quarters	60 pieces	36.50	1.79
4321	8-Piece Cut	96 pieces	31.00	1.47

\*\*Average portion weight. Guaranteed minimum piece count.

### Need More Information?



**FAST FACTS VIA FAX** Call 1-800-223-3755 and enter Business Tool 2108



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



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• Original IQ\*F and Tastybasted® IQ\*F 1-800-24-TYSON, ext. 301 • SmokeHouse Style IQ\*F 1-800-24-TYSON, ext. 435

Register on [made4order.tyson.com](http://made4order.tyson.com), and click on "What's New" for special offers and menuing ideas.



*Investing Our Experience  
in Your Success.™*