

FULLY COOKED CHICKEN WINGS



Our Line of Wings Spans Wide to Cover Your Patrons' Demands.
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 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.



Wings of Fire®
(5210)

Fully cooked; marinated; breaded, glazed, or roasted chicken wings

Why Serve Tyson® Fully Cooked Chicken Wings?

Enhanced Food Safety

- Cross-contamination risks are reduced with no handling of raw product
- From freezer to fryer, oven, or microwave with no thawing
- Precooked to the proper internal temperature so there's no risk of serving undercooked chicken

Reduced Labor and Preparation Costs

- Use everything you buy with no 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

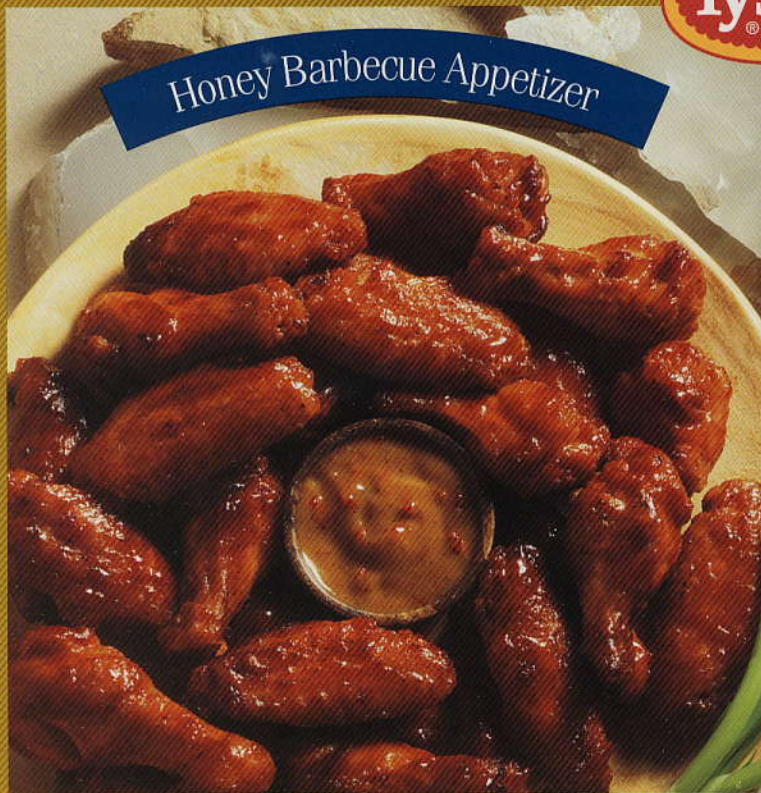
- Diverse selection of breading and glaze flavors, available in regular and jumbo sizes
- Unbreaded, unglazed products showcase your signature glaze, batter, or breading
- Across-the-menu versatility from bar and tavern to catering applications



Menuing Ideas

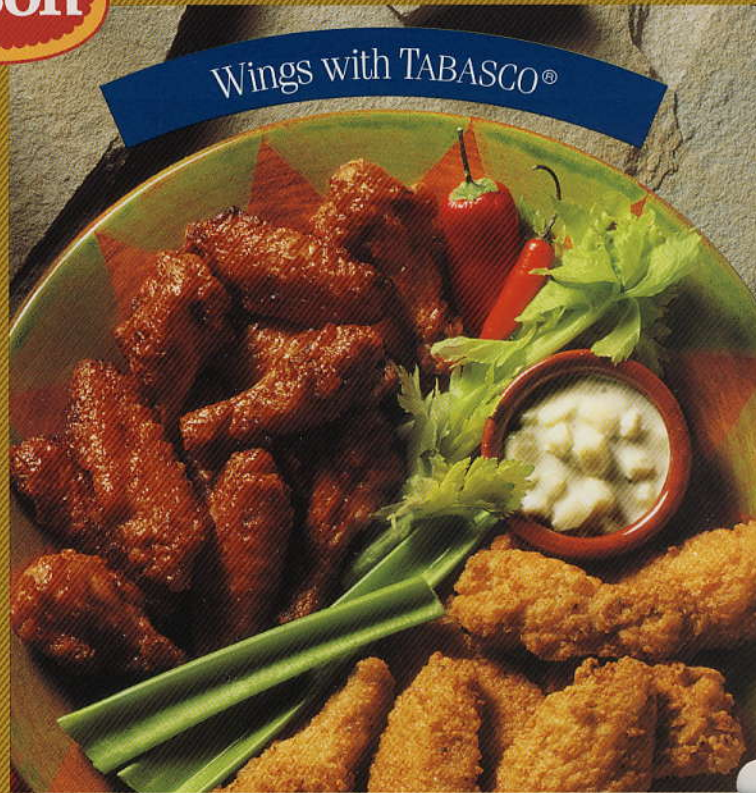


Honey Barbecue Appetizer



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.

Product Details



Marination

All wings are injection marinated to ensure evenly distributed moisture throughout the meat for enhanced flavor and extended holding time.

Definitions



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



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



Whole Wings: Refers to both the first and second joint.

Preparation

(FROM FROZEN)

BREADED

Regular

- Fryer: 2 to 2½ minutes at 350°F

Jumbo

- Fryer: 3½ minutes at 350°F

GLAZED

Regular

- Microwave: 4 to 5 minutes on high
- Conventional Oven: 20 to 25 minutes at 350°F
- Convection Oven: 12 to 15 minutes at 350°F
- Pizza Oven: 10 to 11 minutes at 475°F

Jumbo

- Microwave: 8 to 10 minutes on high
- Conventional Oven: 20 minutes at 425°F
- Grill: 10 to 12 minutes
- Pizza Oven: 13 to 14 minutes at 475°F

UNBREADED, UNGLAZED

- Microwave: 2½ minutes on high

Holding

BREADED: 30 minutes at 140°F

GLAZED: 1 hour at 140°F

Varieties

Fully Cooked Breaded Wings

Buttermilk: Crispy home-style batter that seals in moisture and tenderness.

Drum Dums™: Light Southern batter for country-style taste.

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.

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.

Herb Roasted: Rubbed with a savory mixture of garlic, onion, paprika, and turmeric.

Honey Barbecue: Rich barbecue glaze with just a hint of honey.

Oriental: Savory teriyaki glaze for a taste of the Orient.

Spicy Herb: A touch of heat is added to this herb rub containing garlic, onion, and paprika.

Wings of Fire®: Glazed in fiery pepper sauce.

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. Available in three sizes.

Product Varieties, Specifications & Nutritional Information



Product Code	Description	Case Pack (bags/lb.)	Net Wt. (lb.)	Serving Size (pc.)	Cal.	Fat (g)	Chol. (mg)	Sod. (mg)	Carb. (g)	Prot. (g)
FULLY COOKED BREADED WINGS										
1294	Oven Easy®, 1st Joint Only	2/6.0	12.0	3	300	19	75	630	15	16
2423	Oven Easy, 1st & 2nd Joints	Bulk	10.0	3	180	11	70	210	8	12
1923	Buttermilk Battered, 1st & 2nd Joints	2/6.0	12.0	3	190	13	50	340	8	11
3680	Fire Stingers™, 1st & 2nd Joints	2/7.5	15.0	2	150	9	60	460	5	12
3681	Wing Stingers™, 1st & 2nd Joints	2/7.5	15.0	3	230	15	95	750	7	15
4499	Pepper Stingers™, 1st & 2nd Joints	Bulk	12.0	3	140	9	65	390	6	10
4500	Pepper Stingers, 1st & 2nd Joints (Portion Pack)	24/5 pc.	10.5	3	160	9	70	420	7	11
4401	Tyson's Pride®, 1st & 2nd Joints	Bulk	12.0	3	180	11	70	480	7	14
4402	Tyson's Pride, 1st Joint Only	Bulk	12.0	3	160	8	65	340	8	14
4421	Tyson's Pride, Whole Wing Portions	Bulk	10.0	1	130	7	75	580	7	10
4467	Tyson's Pride, 2nd Joint Only	Bulk	12.0	4	170	12	70	370	5	13
4403	Honey Stung®, 1st Joint Only	Bulk	12.0	3	160	9	55	480	7	12
4462	Honey Stung, 1st & 2nd Joints	Bulk	12.0	2	130	8	55	340	5	10
4440	Honey Stung, 1st & 2nd Joints (Portion Pack)	24/5 pc.	10.5	2	130	8	55	340	5	10
4522	W.W. Flyers®, 1st & 2nd Joints	2/7.5	15.0	3	150	9	65	470	7	11
4524	Spicy Hot W.W. Flyers, 1st & 2nd Joints	2/7.5	15.0	2	130	8	60	490	6	9
4532	Jumbo W.W. Flyers, 1st & 2nd Joints	2/7.5	15.0	2	180	11	75	530	6	14
3114	Wings with TABASCO®, 1st & 2nd Joints	Bulk	12.0	3	150	9	70	700	6	12
100960	Drum Dums™, 1st Joint Only	Bulk	12.0	4	260	17	90	240	12	15
FULLY COOKED GLAZED WINGS										
5210	Wings of Fire®, 1st & 2nd Joints	Bulk	10.0	4	220	15	110	560	1	20
5255	Jumbo Wings of Fire, 1st & 2nd Joints	2/5.0	10.0	2	140	9	65	440	2	13
5239	Wings of Fire, 1st & 2nd Joints (Cash-N-Carry Pack)	6/4.0	24.0	4	220	15	110	560	1	20
5293	Jumbo Wings of Fire, 1st Joint Only	2/5.0	10.0	3	210	14	150	470	0	21
4537	Fryable Glazed Wings (HOT), 1st & 2nd Joints	Bulk	10.0	3	190	12	115	280	1	18
5209	BBQ, 1st & 2nd Joints	Bulk	10.0	4	210	13	120	350	2	19
5286	Jumbo BBQ Glazed Wings, 1st & 2nd Joints (Cash-N-Carry Pack)	8/3.0	24.0	4	210	13	120	350	2	19
1060	Honey BBQ, 1st & 2nd Joints	Bulk	10.0	4	200	13	105	380	4	18
5207	Oriental, 1st & 2nd Joints	Bulk	10.0	4	200	12	110	390	4	19
5375	Chile Lime, 1st & 2nd Joints	3/5.0	15.0	4	200	13	125	690	2	20
5419	Chile Lime, 1st & 2nd Joints (Cash-N-Carry Pack)	6/4.0	24.0	4	200	13	125	690	2	20
1059	Wings with TABASCO, 1st & 2nd Joints	Bulk	10.0	3	170	10	100	330	1	17
6796	Zesty, 1st & 2nd Joints	5/4.0	20.0	3	190	13	95	370	0	18
3682	Herb Roasted, 1st & 2nd Joints	Bulk	10.0	4	200	13	55	620	3	18
3683	Spicy Herb, 1st & 2nd Joints	Bulk	10.0	4	210	13	55	490	4	18
FULLY COOKED UNBREADED, UNGLAZED WINGS										
3303	Oven Roasted, 1st & 2nd Joints	3/5.0	15.0	3	160	11	85	310	0	15
3408	Unbreaded, Unglazed, 1st Joint Only	3/5.0	15.0	4	200	14	105	380	0	19
5226	3 Minute Signature Wings, 1st & 2nd Joints	Bulk	10.0	5	210	15	60	220	0	20

TABASCO® is a registered trademark of the McILHENNY Co., Avery Island, LA

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 reducing labor and time requirements. They're precooked 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

Code #3303: One Wing. Many Possibilities.

If you had to choose just one fully cooked wing to use, Tyson's unbreaded, unglazed code #3303 is the one. It gives you all the convenience and safety of fully cooked wings, with all the flexibility you

need to add your own special touches. Get recipes for the ideas shown below, and other ideas for these versatile wings, by calling 1-800-223-3755 and entering Business Tool 2402.

Code #3303 Wings with Thai Peanut Sauce



The complex flavors of Thai cuisine come together simply with a few ingredients—Oriental BBQ sauce, peanut butter, ginger, cayenne pepper, and honey.

Toss wings in a sweet-and-hot mixture of chili sauce, honey, garlic, and cinnamon.

Code #3303 Wings with Crispy Coconut Breading



Just toss wings in a mixture of panko and shredded coconut for a crunchy-sweet, light breading.

Dip wings in batter, then roll in cracker meal spiked with citrus and herbs.



Code #3303 Wings with Red Chili Honey Sauce



Code #3303 Wings with Lime Crust



Merchandising Materials



Tyson 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 representative to find out what is available.

- 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 Poster—24" x 18" featuring full-color photo of wings with dipping sauce. TFS-98-1785
- 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
- Glazed Wings Table Tent—5¼" x 3½" featuring full-color photo of drummies with dipping sauce; includes space for price. TFS-89-283
- Breaded Wings Table Tent—5¼" x 3½" featuring full-color photo of drummies with dipping sauce; includes space for price. TFS-88-503
- Buffalo Wings Table Tent—5¼" x 3½" illustrated. TFS-97-1584
- Buffalo Wings Counter Card—12" x 12" illustrated. TFS-97-1585
- Buffalo Wings Poster—28¾" x 21¼" illustrated. TFS-97-1586

Merchandising materials are available by faxing your order to the attention of the P.O.S. and Premium Department at 501-290-4603.

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, ASFSFA, 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

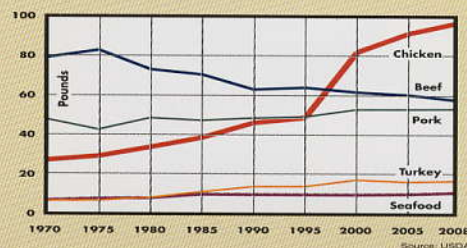
Chicken appears on more menus than hamburger Source: USDA

Americans consume more chicken per capita than beef, pork, or seafood Source: USDA

In general, one pound of chicken is only ⅓ the cost of beef and ½ the cost of pork Source: USDA

Chicken consumption is increasing

Projected to increase 30% between 1998 and 2008 at the expense of other proteins Source: USDA



Need More Information?



1-800-24-TYSON, ext. 340



FAST FACTS VIA FAX. Call 1-800-223-3755 and enter Business Tool 1000 for catalog



www.tyson.com



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*Investing Our Experience
in Your Success.™*