

FULLY COOKED WINGS

Wing Your Way to a Great Menu.



CHICKEN



1 8 6 6

Wings of Fire®

- Easy preparation saves time and labor costs; cooks right from frozen
- Reduces food-safety issues
- Piece count range lets operators calculate consistent serving costs



Nawlins Chicken Wing Bowl

Chicken wings are the #1 appetizer on menus. You can easily meet this demand with our extensive line of fully cooked Tyson® chicken wings. We offer a wide variety of popular flavors: breaded, glazed, steamed, dry rubbed, and oven roasted varieties, with sizes ranging from small to jumbo. Since they're fully cooked, our wings reduce time, labor, and food-safety risks in addition to increasing consistency and speed-to-plate. Let Tyson Foods, Inc. help you take the #1 appetizer to new heights on your menu.

THE TREND TOWARD WINGS

- Chicken wings are the #1 selling appetizer on the menu, representing 17% of the entire appetizer category (Sources: *R&I Menu*, May/June 2004; Technomic, Inc., *The Left Side of the Menu*, 2002)
- Wings continue to grow, but flavor beyond Buffalo is most likely where future growth will come (Source: Noble Consulting Group 2005)
- Chicken-wing restaurant chains continue to emerge as a spicy segment as they move out from the appetizer category and promote their signature items as a center-of-plate protein (Source: *Nation's Restaurant News*, March 31, 2003)

MAKING MONEY WITH TYSON FULLY COOKED WINGS

- Menuing appetizers effectively can result in greater sales, higher check averages, higher customer satisfaction, and new product trial
- Using wings as an add-on appetizer to an entrée can help generate incremental sales
- 51% of consumers would order appetizers if they were included in the price of the meal (Source: Tyson Foods, Inc. Dipping Sauce Trends, August 2003)
- Our fully cooked wings are already breaded or glazed to reduce labor and costs

MENUING IDEAS

For complete recipes and menuing ideas featuring fully cooked Tyson chicken wings, please visit the Food Service section of www.tysonfoodservice.com.

Get Spicy Marinated Wings Straight From Your Fryer

Our fryable wings are specially marinated with unique spicy, hot flavors, but you can prepare them in the fryer without the marinade affecting the fryer oil. And they look and taste like you basted them to perfection.



Fiery Island Wings



Red Plate
Chicken Special

PRODUCT VARIETIES

Fully Cooked Breaded Wings Flavor Profiles

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.

Hot Pepper Wings of Fire®

Cayenne Pepper Sauce in the breading.

Wing Stingers®

Classically appealing crispy, golden breading with a light crunch.

Wings Flavored with TABASCO® Seasoning

TABASCO® Dry Red Flavoring 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 Flavor Profiles

Barbecue

Tangy barbecue glaze for appealing look and flavor.

Chile Lime

Flavored with lime juice and mild peppers for a Southwestern kick.

G² 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 Flavored with TABASCO® Seasoning

TABASCO® Dry Red Flavoring in the glaze.

Fully Cooked Fryable Marinated Wings Flavor Profile

Specially marinated wings with unique spicy, hot flavors that you can prepare in the fryer without the marinade affecting fryer oil.

Fully Cooked Dry Rub Wings Flavor Profiles

Caribbean

Pleasantly sweet with hints of lemon, ginger, and paprika.

Chipotle

Chipotle flavor with a balance of smoke, sweetness, and spice.

Roasted Garlic

Flavored with garlic and Italian seasonings and roasted to perfection.

Fully Cooked Unbreaded, Unglazed Wings Flavor Profile

Fully cooked and unflavored, awaiting your signature touch.

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

Definitions

Drummies

The meatier portion of the wing, also known as the round or 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 the first and second joints and wing tip.

Victory Wings®

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



WHY TYSON FOODS, INC.? PRODUCTS THAT DELIVER CONVENIENCE WITHOUT COMPROMISE.™

- Chicken, beef, and pork products that simplify preparation, without compromising finished quality
- Commitment to make ours the safest, most wholesome products you can buy
- Themed and customizable P.O.P. materials to support customers' marketing efforts
- 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 facilities
- Industry involvement in ACF, FMI, HFM, IDDBA, IFDA, IFMA, IMCEA, NACS, NACUFS, NRA, International Food Safety Council, SNA, SFM, WFF, and WRA

PREPARATION (FROM FROZEN)

Method	Temperature	Time (min.)
Breaded Wings, Small and Medium		
Deep Fryer.....	350°F	5 to 6
Breaded Wings, Jumbo		
Deep Fryer.....	350°F	6 to 7
Glazed Wings, Small		
Conventional Oven.....	400°F	18 to 20
Convection Oven	375°F.....	8 to 10
Microwave	High.....	3 to 3-1/2
Pizza Oven.....	400°F	8 to 10
Glazed Wings, Medium		
Conventional Oven.....	400°F	20 to 24
Convection Oven	375°F.....	12 to 14
Microwave	High.....	2-1/2 to 3-1/2
Pizza Oven.....	400°F	9 to 11
Glazed Wings, Jumbo		
Conventional Oven.....	400°F	35 to 40
Convection Oven	375°F.....	15 to 20
Microwave	High.....	8 to 10
Pizza Oven.....	475°F.....	13 to 14

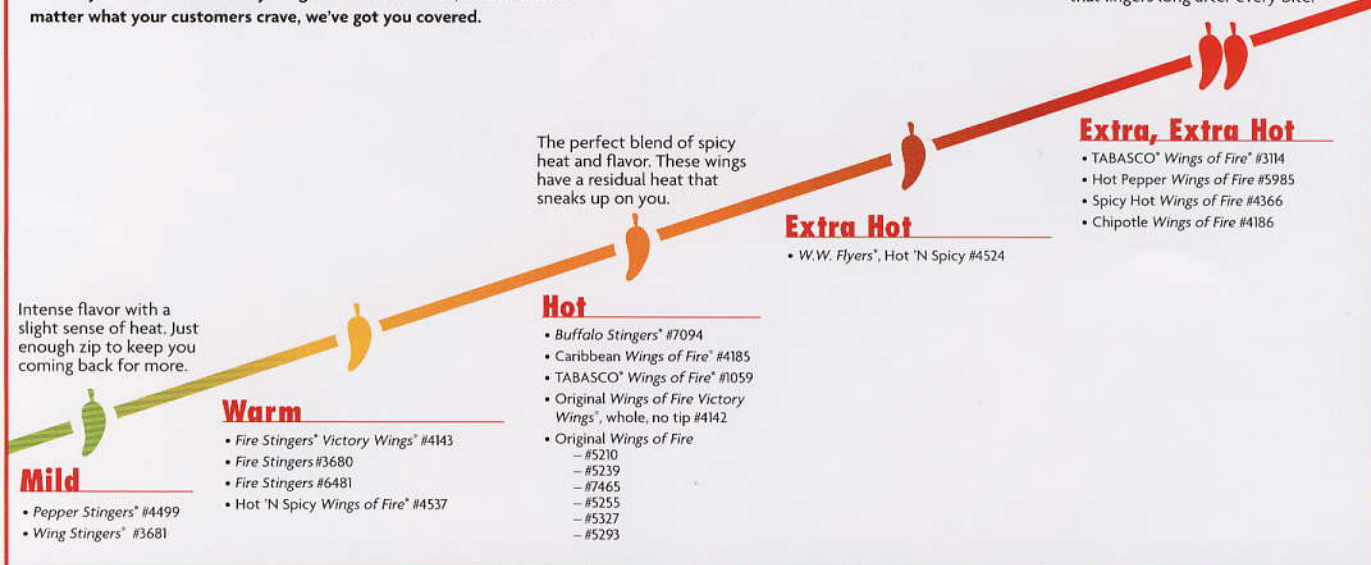
Method	Temperature	Time (min.)
Fryable Marinated Wings		
Deep Fryer.....	350°F	4 to 5
Conventional Oven.....	400°F	25 to 30
Convection Oven	375°F.....	10 to 13
Microwave	High.....	3 to 4
Pizza Oven.....	400°F	8 to 10
Unbreaded, Unglazed Wings, Small, Medium, and Jumbo		
Deep Fryer.....	350°F	5 to 8
Conventional Oven.....	400°F	25 to 33
Convection Oven	400°F	13 to 18
Microwave	High.....	5 to 8-1/2
Pizza Oven.....	400°F	10 to 12
Dry Rub Wings		
Conventional Oven.....	350°F	20 to 25
Convection Oven	325°F.....	12 to 17
Pizza Oven.....	400°F	8 to 10

Appliances vary; adjust accordingly.

WINGS HEAT SCALE CONTINUUM

Add a little zing to your menu with Tyson® Chicken Wings! Choose from a variety of heat levels—everything from Mild to Extra, Extra Hot. No matter what your customers crave, we've got you covered.

Can you take the heat? These wings are packed with intense heat up front that lingers long after every bite.



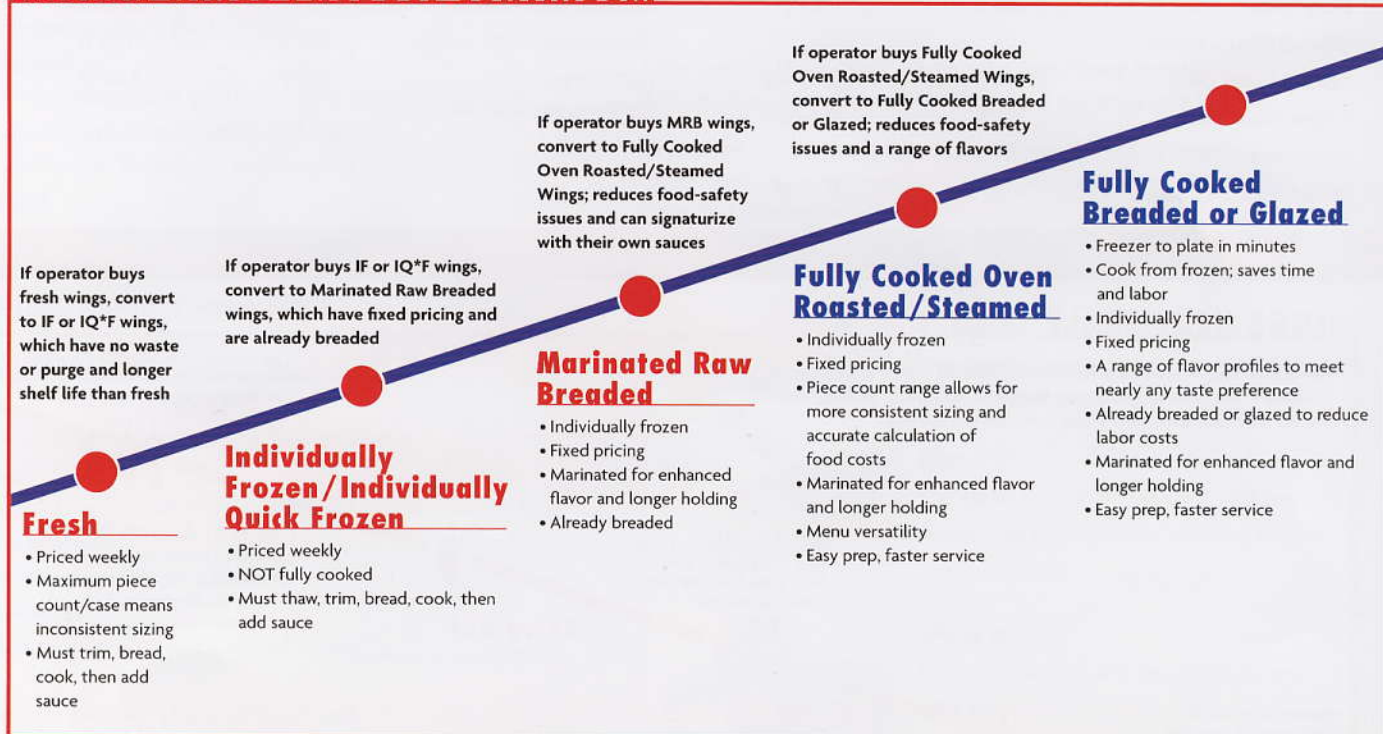
Spicy Thai Wings



THREE KEY REASONS TO CHOOSE FULLY COOKED TYSON® CHICKEN WINGS

1. Easy preparation saves time and labor costs; cooks right from frozen.
2. Reduces food-safety issues.
3. Piece count range lets the operator calculate consistent serving costs.

CHICKEN WINGS PRODUCT CONTINUUM



PRODUCTS, SPECIFICATIONS & NUTRITIONAL INFORMATION

Product Code	Description	Wing Size	Pack Size	Net Wt. (lb.)	Pc. Ct. Range/lb.	Pc. Ct. Range/Case	Serving Size (pc.)	Cal. (kcal)	Fat (g)	Chol. (mg)	Sod. (g)	Carb. (g)	Prot. (g)	Trans Fat (g)
Fully Cooked Breaded														
4451	Honey Stung® Chicken Wings, 1st and 2nd joints	Small	Bulk bag	12	9-14	108-168	2	130	8	55	340	5	10	0
4403	Honey Stung Chicken Wings, 1st joint	Small	Bulk bag	12	8-12	96-144	3	160	9	55	480	7	12	0
4563	Honey Stung Chicken Wings, 1st and 2nd joints	Jumbo	2/7.5-lb. bags	15	6-10	90-150	2	130	8	55	340	5	10	0
13651 (New)	Honey Stung Chicken Wings, 1st joint	Jumbo	2/5-lb. bags	10	5-9	50-90	3	140	8	60	380	5	10	0
13869 (New)	Honey Stung Chicken Wings, 2nd joint	Jumbo	2/5-lb. bags	10	6-10	60-100	3	140	8	60	380	5	10	0
1294	Oven Easy® Chicken Wings, 1st joint	Small	Bulk bag	12	9-14	108-168	3	300	19	75	630	15	16	0
2423	Oven Easy Chicken Wings, 1st and 2nd joints	Small	2/5-lb. bags	10	8-13	80-130	3	280	18	50	610	13	18	1
4401	Tyson's Pride® Chicken Wings, 1st and 2nd joints	Small	Bulk bag	12	9-14	108-168	3	180	11	70	480	7	14	0
4402	Tyson's Pride Chicken Wings, 1st joint	Small	Bulk bag	12	8-12	96-144	3	160	8	65	340	8	14	0
4467	Tyson's Pride Chicken Wings, 2nd joint	Small	Bulk bag	12	12-16	144-192	4	170	12	70	370	5	13	0
4421	Tyson's Pride Chicken Wings, Whole	Small	Bulk bag	10	4-6	45-60	1	130	7	75	580	7	10	0
4522	W.W. Flyers® Chicken Wings, 1st and 2nd joints	Small	2/7.5-lb. bags	15	9-14	135-210	3	150	9	65	470	7	11	0
4532	W.W. Flyers Chicken Wings, 1st and 2nd joints	Jumbo	2/7.5-lb. bags	15	6-10	90-150	2	180	11	75	530	6	14	0
4499	Pepper Stingers® Chicken Wings, 1st and 2nd joints	Small	Bulk bag	12	9-14	108-168	3	140	9	65	390	6	10	0
3681	Wing Stingers® Chicken Wings, 1st and 2nd joints	Medium	2/7.5-lb. bags	15	7-12	105-180	3	230	15	95	750	7	15	0
12893 (New)	Wing Stingers® Magnum™ Wings 1st & 2nd Jt. Wings	Magnum	2/7.5-lb. bags	15	5-10	75-150	2	200	14	85	670	6	13	0
4143	Fire Stingers® Victory Wings®, whole, no tip	Small	2/7.5-lb. bags	15	6-9	90-135	1	140	9	40	570	3	12	0
3680	Fire Stingers Chicken Wings, 1st and 2nd joints	Medium	2/7.5-lb. bags	15	7-12	105-180	2	210	13	55	840	4	18	0
6481	Fire Stingers Chicken Wings, 1st and 2nd joints	Jumbo	2/7.5-lb. bags	15	6-10	90-150	2	210	13	55	840	4	18	0
12892 (New)	Fire Stingers® Magnum™ Wings 1st & 2nd Jt. Wings	Magnum	2-7.5-lb. bags	15	5-10	75-150	2	240	15	65	950	5	20	0
4524	W.W. Flyers® Chicken Wings, Hot 'N Spicy, 1st and 2nd joints	Small	2/7.5-lb. bags	15	9-14	135-210	2	130	8	60	490	6	9	0
3114	TABASCO® Wings of Fire®, 1st and 2nd joints	Small	Bulk bag	12	9-14	108-168	3	150	9	70	700	6	12	0
4366	Spicy Hot Wings of Fire, 1st and 2nd joints	Medium	2/5-lb. bags	10	7-12	70-120	2	190	13	35	580	6	13	1
5985	Hot Pepper Wings of Fire, 1st and 2nd joints	Medium	2/5-lb. bags	10	7-12	70-120	3	180	11	80	450	8	13	0
Fully Cooked Glazed														
5209	BBQ, 1st and 2nd joints	Small	2/5-lb. bags	10	13-17	130-170	4	210	13	120	350	2	19	0
5286	BBQ, 1st and 2nd joints	Jumbo	8/3-lb. bags	24	7-12	168-288	2	150	10	85	260	1	14	0
1060	Honey BBQ, 1st and 2nd joints	Small	2/5-lb. bags	10	13-17	130-170	4	200	13	105	380	4	18	0
4342	Honey BBQ (Cash-N-Carry Pack), 1st and 2nd joints	Small	6/4-lb. bags	24	13-17	312-408	4	200	13	105	380	4	18	0
5484	Hickory Smoked BBQ, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	7-12	70-120	3	210	14	120	350	2	20	0
9431	Southern Sweet BBQ, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	7-12	70-120	3	290	19	55	220	11	19	1
5419	Chile Lime (Cash-N-Carry Pack), 1st and 2nd joints	Medium	6/4-lb. bags	24	10-15	240-360	4	200	13	125	690	2	20	0
9452	Tequila Lime, 1st and 2nd joints	Medium	2/5-lb. bags	10	9-13	90-130	4	200	13	125	690	2	20	0
4711	G2 Double Glazed™ Southern Sweet BBQ, 1st and 2nd joints	Medium	2/5-lb. bags	10	8-12	80-120	3	170	10	70	220	7	14	0
5486	Oriental, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	7-12	70-120	3	210	12	115	410	5	20	0
5525	Oriental, 1st and 2nd joints	Jumbo	8/3-lb. bags	24	7-12	168-288	3	160	10	90	320	4	16	0
7304	Teriyaki Glazed Chicken Wings, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	7-12	70-120	3	250	16	60	460	7	19	0
1059	TABASCO® Wings of Fire®, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	7-12	70-120	3	160	10	100	450	1	15	0
5210	Original Wings of Fire, 1st and 2nd joints	Small	2/5-lb. bags	10	13-17	130-170	4	220	15	110	560	1	20	0
5239	Original Wings of Fire (Cash-N-Carry Pack), 1st and 2nd joints	Small	6/4-lb. bags	24	13-17	312-408	4	220	15	110	560	1	20	0
4142	Original Wings of Fire Victory Wings®, whole, no tip	Small	2/5-lb. bags	10	7-10	70-100	2	200	14	100	520	1	19	0
7465	Original Wings of Fire, 1st and 2nd joints	Medium	2/5-lb. bags	10	9-15	90-150	3	220	15	110	550	1	20	0
5255	Original Wings of Fire, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	7-12	70-120	2	160	11	80	410	1	15	0
13541 (New)	Original Wings of Fire® Magnum™ Wings 1st & 2nd Jt. Wings	Magnum	2/5-lb. bags	10	7-11	70-110	2	160	11	80	400	1	15	0
5327	Original Wings of Fire, 1st and 2nd joints	Jumbo	8/3-lb. bags	24	7-12	168-288	2	160	11	80	410	1	15	0
5293	Original Wings of Fire, 1st joint	Jumbo	2/5-lb. bags	10	6-10	60-100	3	210	14	150	470	0	21	0
Fully Cooked Fryable Marinated														
4537	Hot 'N Spicy Wings of Fire, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	10-14	100-140	3	190	12	115	280	1	18	0
7094	Buffalo Stingers® Chicken Wings, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	8-12	80-120	3	220	14	60	610	3	20	0
Fully Cooked Dry Rub														
6642	Roasted Garlic, 1st and 2nd joints	Medium	2/5-lb. bags	10	10-15	100-150	3	270	19	60	500	7	20	1
4185	Caribbean Wings of Fire, 1st and 2nd joints	Medium	2/5-lb. bags	10	10-14	100-140	4	240	15	65	920	5	21	0
4186	Chipotle Wings of Fire, 1st and 2nd joints	Medium	2/5-lb. bags	10	10-14	100-140	4	240	15	65	850	5	21	0
Fully Cooked Unbreaded, Unglazed														
3303	Oven Roasted, 1st and 2nd joints	Jumbo	3/5-lb. bags	15	8-12	120-180	3	160	11	85	310	0	15	0
13539 (New)	FC Oven Roasted Magnum™ Wings 1st & 2nd Jt. Wings	Magnum	3/5-lb. bags	15	6-11	90-165	2	150	11	80	290	0	14	0
3408	Oven Roasted, 1st joint	Jumbo	3/5-lb. bags	15	9-13	135-195	4	200	14	105	380	0	19	0
4136	Steamed Victory Wings, whole, no tip	Small	2/5-lb. bags	10	7-11	70-110	2	170	12	50	250	0	16	0
3409*	Steamed, 1st and 2nd joints	Medium	4/10-lb. bags	40	10-14	400-560	3	180	13	55	210	0	17	0
80318**	Steamed, 1st and 2nd joints	Medium	4/2.5-lb. bags	10	12-17	120-170	4	220	15	65	290	1	21	0
9324*	Steamed, 1st and 2nd joints	Medium	Bulk bag	10	9-13	90-130	3	200	14	60	290	0	19	0
5974	Fast Finish® Chicken Wings, 1st and 2nd joints	Medium	2/5-lb. bags	10	9-14	90-140	3	180	12	55	440	0	17	0
2638	Fast Finish Chicken Wings, 1st and 2nd joints	Jumbo	2/5-lb. bags	10	8-13	80-130	2	180	12	55	440	0	17	0
13540 (New)	Fast Finish® Magnum™ Wings 1st & 2nd Jt. Wings	Magnum	2/5-lb. bags	10	6-10	60-110	2	170	12	50	410	0	16	0

*687 Brand **571 Brand

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