## TENDERPRESSED® BREAST FILETS

Flat-Out Performance.





- Excellent plate and bun coverage
- Flattened filets cook fast and evenly from frozen
- Up to 21% less shrinkage than commodity tray-pack filets



#### THE TREND TOWARD CHICKEN BREAST FILETS

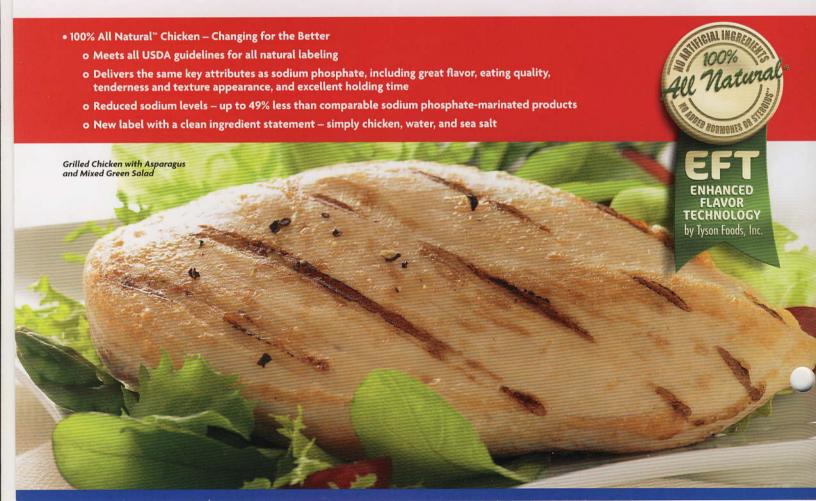
- Chicken continues to flourish and grow on menus at a faster pace than other proteins (Source: Chain Account Menu Survey 2005)
- Chicken consumption is projected to increase 20% between 2000 and 2010 (Source: USDA Agricultural Baseline Projections to 2014, February 2005)
- Chicken lends itself to limitless menu applications because it is such an effective flavor carrier. In addition, patrons are more willing to use chicken as a means of experimenting with new flavors (Source: Noble Consulting Group 2005)

#### MAKING MONEY WITH TYSON' TENDERPRESSED BREAST FILETS

Tenderpressed filets enable you to pound out more profits because they shrink less than commodity breasts, allowing less chicken to cover more plate area and reducing your cost per serving.

#### **MENUING IDEAS**

For complete recipes and menuing ideas featuring Tyson® Tenderpressed breast filets, please visit www.tysonfoodservice.com.





#### THREE KEY REASONS TO CHOOSE TYSON' TENDERPRESSED' BREAST FILETS

- 1. Excellent plate and bun coverage.
- 2. Flattened filets cook fast and evenly from frozen.

Less packaging creates

Best used for COP

• 100% All Natural

less waste

applications

3. Up to 21% less shrinkage than commodity tray-pack filets.

#### **BONELESS CHICKEN BREAST FILETS CONTINUUM**

# Individually Frozen Filets Thaw only what you need

- Protects from dehydration and freezer burn
- Thaws in package
- Easy to open just one quick pull
- Guaranteed
   piece counts
- 100% All Natura

#### Tenderpressed Filets

- Consistent performance
- Flat, even cooking
- Cooks from frozen
- Excellent plate coverage
- Minimizes prep and reduces
- food-safety concerns
- 100% All Natural

#### Uncooked CrossFires® Filets

- Great presentation
- No grill required
- Saves time and reallocates prep cook labor
- 100% All Natural



Grill Marks

No grill required

**Filets with** 

- Reduces foodsafety risks
- Minimizes prep steps
- Heat-and-serve convenience

#### Fully Cooked Seasoned CrossFires Filets

- Great presentation
- No grill required
- Reduces foodsafety risks
- Minimizes prep steps
- Heat-and-serve convenience

#### Fully Cooked Seasoned Filets

- Reduces foodsafety risks
- Minimizes prep steps
- Heat-and-serve convenience

### PRODUCT VARIETIES

#### Tenderpressed

Marinated preflattened chicken breasts; single or whole butterfly

- o Savory
- o Catalina
- o Italian
- o Mesquite BBQ

#### Superpressed®

Marinated extra-flattened chicken breasts; single or whole butterfly

o Savory

#### Tenderpressed Select®

Lower-sodium marinated preflattened chicken breasts

o Savory

## 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.)	Holding
Tenderpressed® and Tenderpressed Select® Breast Filets			Temperature Time
Conventional Oven	350°F	35 to 45	Steam Table
Convection Oven	350°F	12 to 19	Holding is based on proper handling procedures for prepared products. Time is approximate.
Grill/Griddle	350°F	12 to 16	
Superpressed® Breast Fi	lets		
Conventional Oven	400°F	16 to 18	
Convection Oven	350°F	9 to 11	
Grill/Griddle	350°F	10 to 11	
Appliances vary. Adjust accord	ingly.		

#### PRODUCTS, SPECIFICATIONS & NUTRITIONAL INFORMATION

		(g)	(g)	(g)
45	170	0	16	0
55	230	0	21	0
65	260	0	24	0
70	290	0	26	0
85	350	0	31	0
85	350	0	31	0
100	400	0	37	0
115	460	0	42	0
85	350	0	31	0
115	460	0	42	0
50	340	2	21	0
60	670	3	22	0
75	840	3	27	0
45	170	0	16	0
			21	0
	50 60 75	50 340 60 670 75 840 45 170	50 340 2 60 670 3 75 840 3	50     340     2     21       60     670     3     22       75     840     3     27       45     170     0     16

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