



UC Premium Tenders

Product Code: 7441 -928 UPC Code: 00023700101730

- Premium whole-muscle product
- Classic breading flavor profile
- Marinated to provide uniform flavor and moisture throughout the meat, not just on the surface

PREPARATION

Appliances vary, adjust accordingly. Uncooked: For safety, product must be cooked to an internal temperature of 165°F as measured by a thermometer. Deep Fry 4 1/2 - 6 minutes at 350°F from frozen or until an internal temperature of 165°F is reached.

PIECE COUNT

Minimum of 70 TENDER(s) per Case

MASTER CASE

Gross Weight	10.6567 LB	Width:	9.4375 IN
Net Weight	10 LB	Length:	14.9375 IN
Cube:	0.612 FT	Height:	7.5 IN

PALLET CONFIGURATION

Ti:	13	Hi:	9
-----	----	-----	---

STORAGE

Shelf Life:	365 days
Storage Temp:	0 F
Storage Method:	Frozen

INGREDIENTS

Chicken breast tenders with rib meat CONTAINING: Up to 15% of a solution of water, salt, sodium phosphates. BREADED WITH: Bleached wheat flour, salt, yellow corn flour, dextrose, leavening (sodium acid pyrophosphate, sodium bicarbonate), garlic powder, spice. BATTERED WITH: Water, bleached wheat flour, salt, yellow corn flour, leavening (sodium acid pyrophosphate, sodium bicarbonate), garlic powder. PREDUSTED WITH: Wheat flour, wheat gluten and salt. Breading set in vegetable oil.

CONTAINS wheat



Nutrition Facts

Serving Size: 2 PIECES (128g)
Servings Per Container: About 35

Amount Per Serving Calories from Fat 70
Calories 230

	% Daily Value*
Total Fat 8g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 2g	
Cholesterol 35mg	12%
Sodium 920mg	38%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 20g	40%

Vitamin A 0% Vitamin C 0%
Calcium 0% Iron 4%

* Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail or call 1-800-248-9766.



FROZEN STATE



FROZEN STATE



FROZEN STATE