

253005 - Tyson® Fully Cooked Unbreaded Oven Roasted Bone-In Ch...

Tyson® Fully Cooked Oven Roasted Bone-In Medium Chicken Wings make an exceptional appetizer, shareable or the perfect partner to a pizza. These crispy, juicy wings are fully cooked to make prep time quick and easy and are extra meaty for a satisfying eating experience. Stored frozen at 0°F, our wings have a shelf life of 270days. Tyson Foodservice offers a diverse selection of ...



MARKETING

Fully cooked for faster prep and increased food safety. Crispy with a savory, oven-roasted flavor. Great as a stand-alone or served with sauces. Assortment of bone-in flat and drumette wing cuts. Made in the U.S.A. product provides peace of mind and confidence in sourcing

Nutrition Facts

50 Servings per container

Serving Size 3.18 OZ SERVING, About 50 Servings Per Container

Amount Per Serving
Calories **230**

% Daily Value*

Total Fat 17 **22%**

Saturated Fat 4.5 g **23%**

Trans Fat 0 g

Cholesterol 60 mg **20%**

Sodium 380 mg **17%**

Total Carbohydrates 2 g **1%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 18 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0.9 mg 6%

Potassium 270 mg 6%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
10033030928	253005	00023700469755	3/5 LB TARGET

Brand	Brand Owner	GPC Description
Tyson	Tyson Foods Inc.	Chicken - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
15.744 LBR	15 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15 INH	9.5 INH	9.75 INH	0.804 FTQ	13x7	270 Days	-10 FAH / 10 FAH

HANDLING SUGGESTIONS

Frozen

SERVING SUGGESTIONS

PREPARATION & COOKING SUGGESTIONS

Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen wings on a foil lined baking sheet and bake uncovered for 25-30 minutes. HEAT fully cooked wings to an internal temperature of 140-145°F. Appliances vary, adjust accordingly. Pizza Oven Preheat oven to 400°F. Place frozen wings on a baking pan that has been coated with non-stick cooking spray. Heat for 10-12 minutes. HEAT fully cooked wings to an internal temperature of 140-145°F.

INGREDIENTS

Chicken wing sections, water, contains 2% or less of the following: corn starch, dextrose, leavening (sodium acid pyrophosphate, sodium bicarbonate), modified food starch, natural flavor, rice flour, salt, sodium phosphates, tapioca starch, yellow corn flour. Blanched in vegetable oil.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - 30
- Eggs - 30
- Soybean - 30
- Wheat - 30
- Sesame - 30
- Peanuts - 30
- Tree - 30
- Fish - 30
- Shellfish - NI
- Crustaceans - 30

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	230
Protein	18 g
Total Carbohydrates	2 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	17
Trans Fat	0 g
Saturated Fat	4.5 g
Added Sugars	0 g
Polyunsaturated Fat	4.5 g
Monounsaturated Fat	6 g
Cholesterol	60 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	380 mg
Calcium	0 mg
Iron	0.9 mg
Potassium	270 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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