# **PRM HMSTYL Boneless Wings 343**



#### PRODUCT DESCRIPTION

*Tyson® Red Label™* Premium Homestyle Breaded Boneless Chicken Wings, Uncooked

## **Dilgard Item #** 06342

Vendor Item # 38343-928

Serving

#### **INGREDIENTS**

Boneless, skinless chicken breast chunks with rib meat CONTAINING: Up to 18% of a solution of water, seasoning [chicken broth powder (chicken broth, salt, flavorings), salt, sugar, vegetable stock (carrot, onion, celery), maltodextrin, garlic powder, and flavors], modified food starch, sodium phosphates, soy protein concentrate, BREADED WITH: Wheat flour, water, salt, leavening (sodium bicarbonate, sodium aluminum phosphate, monocalcium phosphate, sodium acid pyrophosphate), wheat gluten, spices, garlic powder, onion powder, disodium inosinate and disodium guanylate, natural flavor. Breading set in vegetable oil.

#### Storage/Shelf Life

Best if used before 365 days from date of manufacture, when stored at  $0^{\circ}$ F or below.

### Packaging Qty

2, 5 LB

**Piece Count** Between 140 and 180 PIECE(s) per Case

#### **Product Benefits**

Better Performance. Great back-of-house performance and consistency so you can provide a great eating experience with every serving. Homestyle flour-based breading, seasoned with white and black pepper and a touch of garlic. It has an authentic hand-dredged, made-from-scratch appearance.

#### Preparation

Product is For Food Service Use Only, must be cooked in accordance with the Food Code and/or State and Local requirements. PREPARATION: Appliances vary, adjust accordingly to ensure internal temperature reaches  $165^{\circ}F$  as measured by a calibrated thermometer. DEEP FRY: Preheat oil to  $350^{\circ}F$ . From frozen, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 6 - 6 1/2 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above  $135^{\circ}F$  in a dry heat environment.

Serve as an appetizer or main dish!

Suggestions:

