



**PRODUCT CODE: 070372-0928**  
**UPC CODE: 00023700035608**

Tyson® Fully Cooked, Whole Grain Hot & Spicy, Breaded Chicken Breast Chunks-CN, 630 pieces, 30 lb



### Reasons to buy

- Available for commodity reprocessing - USDA 100103
- Made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price
- Consistent piece sizes for easy CN portioning with an authentic made-from-scratch appearance
- Great Hot 'N' Spicy flavor that is Kid Tested, Kid Approved™

### Packaging Information

#### Master case

Servings Per Container: About 158

#### Case pack

Gross Weight: 31.483 lbs

Cube: 1.439 ft3

Length: 17 in

Height: 11.25 in

Width: 13 in

#### Pallet

Tie: 8

High: 6

### Nutritional Information

**Serving Size** 85 g

**Servings per Container** About 158

**Amount Per Serving** Daily Value % \*

**Calories** 160

**Calories from Fat** 70

**Total Fat** 8 g 12%

**Saturated Fat** 1.5 g 8%

**Trans Fat** 0 g

**Polyunsaturated Fat** 4 g

**Monounsaturated Fat** 2 g

**Cholesterol** 35 mg 12%

**Sodium** 270 mg 11%

**Total Carbohydrate** 8 g 3%

**Sugar** 1 g 0%

**Protein** 15 g 30%

**Vitamin A** 0%

**Vitamin C** 0%

**Calcium** 0%

**Iron** 6%

#### Ingredients

Boneless, skinless portioned chicken breast chunks with rib meat, whole wheat flour, water, contains 2% or less of the following: brown sugar, canola oil, carrot powder, citric acid, corn starch, extractives of paprika, garlic powder, isolated soy protein, leavening (cream of tartar, baking soda), maltodextrin, natural flavors, onion powder, salt, spices (including celery seed), sugar, vegetable stock (carrot, onion, celery), yeast extract. Breading set in vegetable oil.

### Dietary needs

**Wheat**

0g

**0 Trans Fat**

**Soybeans**



**Calorie Smart**



**No MSG**

### Storage

#### Shelf Life

365

#### Storage Temperature - Maximum

0 °F

#### Storage Temperature - Minimum

0 °F

### Preparation

#### Bake

PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen chunks in a single layer on a parchment lined baking sheet. Heat for 16-19 minutes.

#### Convection

PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen chunks in a single layer on a parchment lined baking sheet. Heat for 10-13 minutes.

**Email:** customerservice@tysonfoodservice.com

**Phone Number:** 913-867-5309

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# USDA Foods Product Information Sheet

For Child Nutrition Programs



## 100003—Cheese, Cheddar, Yellow, Shredded

Category: **Meat/Meat Alternate**



### PRODUCT DESCRIPTION

This item is a Grade A or higher yellow cheddar cheese. This product is shredded and contains six 5-pound bags of cheese per case.

### CREDITING/YIELD

- One case yields 480 1-ounce portions of cheese.
- CN Crediting: 1 ounce cheese credits as 1 oz equivalent meat/meat alternate.

### CULINARY TIPS AND RECIPES

- Cheddar cheese can be used as an ingredient in a variety of recipes such as casseroles, quesadillas or baked chicken dishes.
- Use shredded cheese as a topping for healthy dishes such as salad, baked potatoes, or burritos.
- Use reduced fat cheese to lower calories, fat, and saturated fat in menus.
- For culinary techniques and recipe ideas, visit the [Institute of Child Nutrition](#) or USDA's [Team Nutrition](#).

### FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

### NUTRITION FACTS

Serving size: 1 ounce (28 g), cheddar cheese, shredded

#### Amount Per Serving

**Calories** 110

**Total Fat** 9g

Saturated Fat 6g

*Trans* Fat 0g

**Cholesterol** 30mg

**Sodium** 190mg

**Total Carbohydrate** 0g

Dietary Fiber 0g

Sugars 0g

**Protein** 6g

Source: USDA Foods Vendor Labels

**Allergen Information:** Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer directly.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.