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Customer View

Spec Name: Uncooked Chicken Wing Sections, 1st & 2nd Joints SAP Short Name: HWDC RTC CKN 12WG 12/3.5 LB

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	110956-0417
SAP4MM	SAP S4 Material Master	11109560417

GTINs

Source	GTIN UOM	GTIN	Quantity
CU	EA	075620089568	12
TU	CS	30075620699560	1

Description

Uncooked Chicken Wing Sections, 1st & 2nd Joints

Ingredient Statement

Chicken Wing Sections, 1st and 2nd wing joints.

Country of Origin Labeling

021 - HTCHD, RAISD, HRVSTD USA

Method of Packaging

- 1. Product is packed into pre-printed poly bags. Bags are sealed on the packaging machine to form a complete bag.
- 2. Each bag must be labeled with the appropriate "Best If Used By" date, based on the Optimum Shelf Life of the product. EXAMPLE: Best If Used By Jan 25 2005 NOTE: Alternate formats must be approved by Sales/Marketing/Quality Assurance.
- $3.\ BIUB$ or Sell by date applied to bag via direct bag print or by label
- 1. Product is packed into pre-printed poly bags. Bags are sealed on the packaging machine to form a complete bag.
- 2. Each bag must be labeled with the appropriate "Best If Used By" date, based on the Optimum Shelf Life of the product. EXAMPLE: Best If Used By Jan 25 2005 NOTE: Alternate formats must be approved by Sales/Marketing/Quality Assurance.
- 3. BIUB or Sell by date applied to bag via direct bag print or by label
- 4. Twelve (12) packages are placed in the master case.
- 5. Each master case must be labeled with the appropriate "Best If Used By" date, based on the Optimum Shelf Life of the product. EXAMPLE: Best If Used By Jan 25 2005 NOTE: Alternate formats must be approved by Sales/Marketing/Quality Assurance.
- 6. The master case is weighed, sealed, labeled, date coded and palletized

Packaging Materials

Master

PM 99010937 PM#10937 FULL BLISS CHILL WRAP

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	99010937
SAP4MM	SAP S4 Material Master	99010937

Quantity: 1 eaTare Weight: 494.4 gNet Tare Weight: 494.4 gColor: KraftInside Length: 22.8125 inInside Width: 14.75 inInside Depth: 9.1875 inOutside Length: 23.125 inOutside Width: 15.625 in

Outside Depth: 9.5 in Cube: 1.98 cf

Inner



Tyson Product Specification Product-Brand: 110956-0417 Brand: HWD CNTY

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PM 99327718 PM#99327718 3.5 lb Wing Howard County

Cross References

System ID	System Name	Equivalent
SAP4MM	SAP S4 Material Master	99327718
SAPMM	SAP Material Master	99327718

Quantity: 12 imp Tare Weight: 22.03 g Net Tare Weight: 22.03 g

Outer

PM 99015099 PM#15099, FULL BLISS END

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	99015099
SAP4MM	SAP S4 Material Master	99015099

Quantity: 1 eaTare Weight: 161 gNet Tare Weight: 161 gColor: KraftInside Length: 9.25 inInside Width: 25.25 inInside Depth: 0.3125 inOutside Length: 9.25 inOutside Width: 25.25 in

Outside Depth: 0.3125 in Cube: 0.042 cf

Weights

Inner - CU - Uncooked Chicken Wing Sections, 1st & 2nd Joints (US)

Net Weight: 56 oz Tare Weight: 0.77709 oz Gross Weight: 56.77709 oz

Min Net Weight: Max Net Weight:

Inner - CU - Uncooked Chicken Wing Sections, 1st & 2nd Joints (Metric)

Net Weight: 1587.5735 Tare Weight: 22.0301 Gross Weight: 1609.6036

Min Net Weight: Max Net Weight:

Master Case (US)

Net Weight: 42 lb Tare Weight: 2.02773 lb Gross Weight: 44.02773 lb

Min Net Weight: Max Net Weight:

Master Case (Metric)

Net Weight: 19.0512 kg Tare Weight: 0.9198 kg Gross Weight: 19.971 kg

Min Net Weight: Max Net Weight:

Note: Tare weights are a guide, each plant should determine its own tares.

Weight Indicator: StandardWeight

Pallet Arrangement

Cases per Pallet: 40 Cases per Tier (TI): 5 Tiers per Pallet (HI): 8

Note: Follow Pallet Pattern image for pallet arrangement. If no pallet pattern image exists, all boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing or pallets with a column stack designed for all tiers.

PPD (Pallet)

Pallet Spec: Blue CHEP Pallet / $48 \times 40 \times 5.56 / 68$ lbs / .248lbs

Double Stack: No

Storage Requirements

Storage Method: Refrigerated Shelf Life: 10 DAY

Minimum Storage Temperature: N/A Maximum Storage Temperature: N/A

TRADE SPECIFICATION DATA

Minimum Storage Temperature = (not available)



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Maximum Storage Temperature = (not available)
TRADE SPECIFICATION DATA

Follow customer-specific shipping and storage guidelines whenever applicable. Otherwise follow Tyson Corporate policies regarding shipping and storage of refrigerated product.

KEEP REFRIGERATED OR FROZEN.

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

. Keep refrigerated or frozen.

Thaw in refrigerator or microwave.

. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

- . Cook thoroughly.
- . Keep hot foods hot. Refrigerate leftovers immediately or discard.

Code Date Format

Advanced Date Code (Weeks) 0

Maximum Shelf Life Extension 180 *** Not for Printing on Labels/Packaging

Minimum Remaining Shelf Life (Days) 1 Ship By Days 9

Nutrition Panel



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Facts Panel 01 - Import Information UNCOOKED CHICKEN WING SECTIONS NP

Nutrition Facts	
About 10 Servings Per Con Serving Size	tainer 4 OZ. (112g)
Amount Per Serving Calories	250
	% Daily Value *
Total Fat 20g	26%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 7g	
Cholesterol 125mg	42%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 18g	36%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.4mg	2%
Potassium 290mg	6%
*The % Daily Value tells you how much a of food contributes to a daily diet. 2,000 for general nutrition advice.	

Cooking Instructions

Using a digital thermometer, cook to internal temperature of 180°F to ensure fully cooked chicken.