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Customer View

Spec Name: UCKD, Authentically Crispy, Breaded, BLSL Chicken Breast Filets With RMT SAP Short Name: TRL UCKD BLSL BRD CKN BST FLT 2/5 LB

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	055457-6928
SAP4MM	SAP S4 Material Master	10000055457

GTINs

Source	GTIN UOM	GTIN	Quantity
TU	CS	00023700056771	1
GTIN for Whole Case Sales	CS	023700058003	1

Description

Uncooked, Authentically Crispy, Breaded, Boneless, Skinless Chicken Breast Filets With Rib Meat.

Ingredient Statement

Boneless, skinless chicken breast filets with rib meat CONTAINING: Up to 14.94% of a solution of water, salt, modified food starch, sodium phosphates, disodium inosinate, disodium guanylate. BREADED WITH: Wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified food starch, salt, yellow corn flour, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), wheat gluten, garlic powder, onion powder, yeast extract, sugar, spices, butter oil. Breading set in vegetable oil.

Compliance

ALLERGENS: Milk, Wheat

Country of Origin Labeling

000 - NOT APPLICABLE

Method of Packaging

On one line print the plant P number, the Tyson date code, and the military time of packoff in HH:MM format. In the Tyson date code, leave two blank spaces between the two digit line number and the two digit hour code. -On a second line print the Best By date followed by the 3 character Tyson plant code. Best By is date of manufacture + shelf life use MM/DD/YY format.

EXAMPLE: For a product produced on Berryville Line 5 on Dec 23, 2021, packed at 1:23PM, and having 365 days shelf life, the case print would be:

P7211 3571BRV05 13 13:23 BEST BY: 12/23/22 BRV

- 1. Product is packed into a poly bag and bag is heat sealed. Two (2) bags (of approximate weight) are placed into the master case.
- 2. The master case is weighed, sealed, labeled, date coded and palletized.

Packaging Materials

Master

PM 99012465 PM#12465 CONSOLIDATION BOX NK

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	99012465
SAP4MM	SAP S4 Material Master	99012465

Quantity: 1 eaTare Weight: 275 gColor: KraftInside Length: 14.625 inInside Depth: 6.875 inOutside Length: 14.9375 in

Outside Depth: 7.5 in Cube: 0.612 cf

Inside Width: 9.125 in Outside Width: 9.4375 in

Net Tare Weight: 275 g

Inner

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PM 99020437 FILM,SWS,23.5"WW,2MIL,mLLDPE,Non-Printed,Non-Barrier,Clear

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	99020437
SAP4MM	SAP S4 Material Master	99020437

Quantity: 2 imp Tare Weight: 8.54 g Net Tare Weight: 17.08 g

Color: Clear Web Width: 23.5 in Gauge: 0.002 in

Alternate for Packaging Material 99020437

PM 99019319 PM#19319 FILM,SWS,28"WW,2.25MIL,mLLDPE,NON-PRINTED,NON-BARRIER,CLEAR

Quantity: 2 impTare Weight: 11.44 gNet Tare Weight: 22.88 gColor: ClearWeb Width: 28 inGauge: 0.00225 in

Label

LL 11714447 4x12.375 'Tyson Red Label' slap stock 1000/RL

Cross References

System ID	System Name	Equivalent
SAP4MM	SAP S4 Material Master	11714447
SAPMM	SAP Material Master	11714447

Quantity: 1 ea Tare Weight: 1 µgq Net Tare Weight: 1 µgq

Alternate for Packaging Material 11714447

LL 11729403 4x12.375 'Tyson Red Label' slap stock 500/rl

Quantity: 1 ea Tare Weight: 1 µgq Net Tare Weight: 1 µgq

LL 11736729 TRL UCKD CKN BST FLT FRT 2/5 LB (055457-6928 Master)

Cross References

System ID	System Name	Equivalent
SAP4MM	SAP S4 Material Master	11736729
SAPMM	SAP Material Master	11736729

Quantity: 1 ea ${
m Tare \ Weight: 1 \ \mu gq}$ Net Tare Weight: 1 ${
m \mu gq}$

Weights

Inner - UCKD, Authentically Crispy, Breaded, BLSL Chicken Breast Filets With RMT (US)

Net Weight: 5 lb Tare Weight: Gross Weight:

Min Net Weight: Max Net Weight:

Inner - UCKD, Authentically Crispy, Breaded, BLSL Chicken Breast Filets With RMT (Metric)

Net Weight: 2.268 kg Tare Weight: Gross Weight:

Min Net Weight: Max Net Weight:

Master Case (US)

Net Weight: 10 lb Tare Weight: 0.6439 lb Gross Weight: 10.6439 lb

Min Net Weight: Max Net Weight:

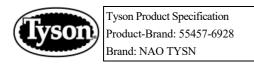
Master Case (Metric)

Net Weight: 4.536 kg Tare Weight: 0.2921 kg Gross Weight: 4.8281 kg

Min Net Weight: Max Net Weight:

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

Weight Indicator: StandardWeight



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Pallet Arrangement

Cases per Pallet: 117 Cases per Tier (TI): 13 Tiers per Pallet (HI): 9

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: Frozen Shelf Life: 365 DAY

Minimum Storage Temperature: N/A Maximum Storage Temperature: 0 $^{\circ}\mathrm{F}$

Code Date Format

Advanced Date Code (Weeks) 0

Maximum Shelf Life Extension 0 *** Not for Printing on Labels/Packaging

Minimum Remaining Shelf Life (Days) 60 Ship By Days 305

Handling Statement

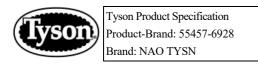
Handling Statement

	Statement
	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 frozen.
Safe Handling	. Keep raw meat and poultry separate from other foods.
Instructions	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.

Piece Count/Pack Information

	Target	Minimum	Maximum	Type	Container Type
Piece Count	28	22	34	Pieces	Case
Piece Count 2	14	11	17	Pieces	Bag

Nutrition Panel



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Facts Panel 01 - Import Information UNC CRISPY CHICKEN BREAST FILET FRT

Nutrition	Facts
28 Servings Per Contain Serving Size	er 1 PIECE (160g)
Amount Per Serving Calories	310
	% Daily Value *
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 4g	
Cholesterol 70mg	23%
Sodium 1300mg	57%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 24g	48%
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.6mg	10%
Potassium 390mg	8%
*The % Daily Value tells you how mu of food contributes to a daily diet. 2, for general nutrition advice.	

Cooking Instructions

PREPARATION: Appliances vary, adjust accordingly.

Uncooked: For safety, product must be cooked to an internal temperature of 165°F as measured by a thermometer.

 $Fully \ cook \ with \ an \ open \ fry \ by \ placing \ 3 \ frozen \ filets \ per \ basket \ and \ immersing \ in \ 350°F \ oil \ (max \ 6 \ filets \ per \ cook).$

Cook for 7 minutes 30 seconds, shaking that basket after 3 minutes 45 seconds. Start taking product temperatures 1 minute post cook.