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Customer View

Spec Name: Uncooked, Lemon Pepper Flavored Young Chickens without Necks and Giblets **SAP Short Name:** WLMT NAE UCKD LP FLV YNG WOG 10 HD

Cross References

| System ID | System Name | Equivalent |
|-----------|------------------------|-------------|
| SAPMM | SAP Material Master | 052463-0962 |
| SAP4MM | SAP S4 Material Master | 10000052463 |

Label Claims

Product of United States, Chicken Raised With No Antibiotics Ever, Chicken Raised With No Added Hormones or Steroids, No Artificial Colors or Flavors & No Preservatives, No Antibiotics Ever, No Artificial Ingredients

GTINs

| Source | GTIN UOM | GTIN | Quantity |
|-------------------------------|----------|----------------|----------|
| TU | CS | 90031400093470 | 1 |
| GTIN for Customer Prep/Repack | CS | 078742374116 | 1 |

Description

For Lemon Pepper Flavored Rotisserie Chicken, Uncooked, Lemon Pepper Flavored Young Chickens without Necks and Giblets

General Comments:

Customer Assigned Number
ITEM# 595342640

Customer Information

| Customer Assigned Number |
|---------------------------------|
| ITEM# 595342640 |

Ingredient Statement

Young chickens without necks and giblets CONTAINING: Up to 17% of a solution of water, salt, sugar, lemon juice powder (maltodextrin, lemon juice solids), dried chicken broth, carrageenan, corn starch, garlic powder, onion powder, citric acid, extractives of black pepper, natural flavor (rosemary extract).

RUBBED WITH: Salt, black pepper, lemon juice powder (maltodextrin, lemon juice solids), sugar, dehydrated onion, yeast extract, dehydrated garlic, corn starch, citric acid, dehydrated lemon peel, celery seed, natural flavors.

Country of Origin Labeling

000 - NOT APPLICABLE

Method of Packaging

- 1. Five (5) birds are placed into the master case. Two (2) ounces of seasoning rub is applied to the product. Five (5) more birds are placed into the master case. Two (2) ounces of seasoning rub is applied to the product.
- 2. Master case is weighed. Liner is placed in CVP sealer with vacuum set at 10 -15 lbs. of vacuum per inch which removes the oxygen from the bag. The bag is back flushed with CO2 accordingly, and the liner is heat sealed. NOTE: Liner must be completely sealed and without holes or tears.
- 3. Place 1 package/bag of LL#11724896 per case.
- 4. Best if used by date to be on all exterior packages. EXAMPLE: Nov. 05 2008 or 110508 or 1105.
- 5. The master case is weighed, sealed, labeled, date coded, and palletized



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Packaging Materials

Master

PM 99056013 PM#56013 WALMART BLISS WRAP-Recyclable

Cross References

| System ID | System Name | Equivalent |
|-----------|------------------------|------------|
| SAPMM | SAP Material Master | 99056013 |
| SAP4MM | SAP S4 Material Master | 99056013 |

Quantity: 1 eaTare Weight: 556.9 gNet Tare Weight: 556.9 gColor: KraftInside Length: 18.75 inInside Width: 12.4375 inInside Depth: 9.3125 inOutside Length: 19.6875 inOutside Width: 13.0625 in

Outside Depth: 9.625 in Cube: 1.432 cf

Alternate for Packaging Material 99056013

PM 99324412 PM#99324412 8110201 BX KFT 9.5 WF 18.1250 X 12.4375 X 9.3750 MOISTURE RESISTANT

Quantity: 1 eaTare Weight: 682 gNet Tare Weight: 682 gOutside Length: 18.75 inOutside Width: 12.75 inOutside Depth: 9.6875 in

Cube: 1.34 cf

PM 99324307 PM#99324307 8110146 BX BLS BDY 50# 18.875 X 12.75 X 9.875

Quantity: 1 eaTare Weight: 779 gNet Tare Weight: 779 gInside Length: 18.75 inInside Width: 12.75 inInside Depth: 9.875 inOutside Length: 19.6875 inOutside Width: 13.125 inOutside Depth: 10.25 in

Cube: 1.53 cf

PM 99056014 PM#56014 -- 7 Sided Body-Recyclable Hand Set Up

Quantity: 1 eaTare Weight: 732.9 gNet Tare Weight: 732.9 gColor: KraftInside Length: 17.625 inInside Width: 12.4375 inInside Depth: 9.375 inOutside Length: 19 inOutside Width: 12.75 in

Outside Depth: 9.5625 in Cube: 1.341 cf

Inner

PM 99020239 PM#20239 Band, Elastic Truss, 11 CM, Yellow, 5000/Bag

Cross References

| System ID | System Name | Equivalent |
|-----------|------------------------|------------|
| SAPMM | SAP Material Master | 99020239 |
| SAP4MM | SAP S4 Material Master | 99020239 |

Quantity: 10 ea Tare Weight: 0.25 g Net Tare Weight: 2.5 g

Color: Yellow Length: 11 cm

Alternate for Packaging Material 99020239

PM 99325919 PM#99325919 Felins, Band, Covered Elastic Yarn Truss, 28 GA, Yellow, 2624 Ft/Spool, 16 Rolls/Case

Quantity: 12 ea Tare Weight: 1360.78 g Net Tare Weight: 16329.36 g

PM 99027563 Bands, Elastic Truss, 28 CM, Yellow, 2700/Bag

Quantity: 10 ea Tare Weight: 0.783 g Net Tare Weight: 7.83 g

Color: Yellow Length: 28 cm

PM 99033177 PM#33177 LINER, POLY, 35x25, 1.5 MIL, LLDPE, Non-Printed, Non-Barrier, Clear



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| System ID | System Name | Equivalent |
|-----------|------------------------|------------|
| SAPMM | SAP Material Master | 99033177 |
| SAP4MM | SAP S4 Material Master | 99033177 |

Quantity: 1 ea Tare Weight: 2.72 g Net Tare Weight: 2.72 g

Color: Clear Length: 25 in Width: 35 in

Gauge: 0.0015 in

Alternate for Packaging Material 99033177

PM 99032267 PM# 32267 LINER,POLY,42X30,1.03 MIL,CO-EX LLDPE,NON-BARRIER,NON-PRINTED,CLEAR

Quantity: 1 ea Tare Weight: 45.755 g Net Tare Weight: 45.755 g

Color: Clear Length: 30 in Width: 42 in

Gauge: 0.00103 in

PM 99324932 PM#99324932 8160152 LINER 32.5X28 BLU 1.2MIL

Quantity: 1 ea Tare Weight: 31.26 g Net Tare Weight: 31.26 g

PM 99035984 PM# 35984 LINER, POLY, 42X27,2 MIL, CO-EX SUPERIOR STRENGTH LLDPE, NON-BARRIER, NON-PRINTED, BLUE

Quantity: 1 ea Tare Weight: 68.645 g Net Tare Weight: 68.645 g

Color: Blue Length: 27 in Width: 42 in

Gauge: 0.002 in

PM 99047997 PM#47997 LINER,POLY,36x25,1.5MIL,LLDPE,Non-Printed,Non-Barrier,Clear

Quantity: 1 ea Tare Weight: 42 g Net Tare Weight: 42 g

Color: Clear Length: 25 in Width: 36 in

Gauge: 0.0015 in

PM 99018358 LINER, POLY, 25X17X30, 1.4MIL, SUPERIOR STRENGTH LLDPE, Non-Printed, Non-Barrier, Blue

Quantity: 1 ea Tare Weight: 53.39 g Net Tare Weight: 53.39 g

Color: Blue Length: 30 in Width: 25 in

Gauge: 0.0014 in Gusset: 17 in

PM 99041431 BAG,CVP,39.5X27.5,3mil,pPE/HD/mPE,Print,Barrier,Clear

Cross References

| System ID | System Name | Equivalent |
|-----------|------------------------|------------|
| SAPMM | SAP Material Master | 99041431 |
| SAP4MM | SAP S4 Material Master | 99041431 |

Quantity: 1 ea Tare Weight: 101.13 g Net Tare Weight: 101.13 g

Alternate for Packaging Material 99041431

PM 99027619 PM# 27619 BAG,CVP,34.5X25,3.25MIL,pPE/HD/mPE,NON-PRINTED,BARRIER,CLEAR

Quantity: 1 ea Tare Weight: 87.3 g Net Tare Weight: 87.3 g

Color: Clear Length: 25 in Width: 34.5 in

Gauge: 0.00325 in

PM 99034591 PM# 34591 BAG,CVP,34.5X25,4.25MIL,pPE/HD/pPE,NON-PRINTED,BARRIER,BLUE

Quantity: 1 ea Tare Weight: 110.5424 g Net Tare Weight: 110.5424 g

Color: Blue Length: 25 in Width: 34.5 in

Gauge: 0.00425 in

PM 99324761 PM#99324761 8160124 BG CLR CVP 37X26 3.5MIL

Quantity: 1 ea Tare Weight: 102 g Net Tare Weight: 102 g

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PM 99035761 PM# 35761 BAG,CVP,35X27,4.25MIL,mPE/HD/mPE,NON-PRINTED,BARRIER,BLUE

Quantity: 1 ea Tare Weight: 124.47 g Net Tare Weight: 124.47 g

Color: Blue Length: 27 in Width: 35 in

Gauge: 0.00425 in

PM 99018394 PM# 18394 Bag, CVP,33.5x25,3.25MIL,PPE/HD/MPE,Clear

Quantity: 1 ea Tare Weight: 84.84 g Net Tare Weight: 84.84 g

Color: Clear Length: 25 in Width: 33.5 in

Gauge: 0.00325 in

Outer

PM 99034213 PM34213 NEW BLISS END

Cross References

| System ID | System Name | Equivalent |
|-----------|------------------------|------------|
| SAPMM | SAP Material Master | 99034213 |
| SAP4MM | SAP S4 Material Master | 99034213 |

Quantity: 2 eaTare Weight: 115 gNet Tare Weight: 230 gColor: KraftInside Length: 18.75 inInside Width: 12.4375 inInside Depth: 9.3125 inOutside Length: 19.6875 inOutside Width: 13.0625 in

Outside Depth: 9.625 in Cube: 1.432 cf

Alternate for Packaging Material 99034213

PM 99324395 PM#99324395 8110202 CVR KFT 3.00 WF 18.8125 X 12.8750 X 2.8750 MOISTURE RESISTANT

Quantity: 1 ea Tare Weight: 209 g

Outside Length: 19.75 in Outside Width: 13.1875 in Outside Depth: 3.1875 in

Cube: 0.48 cf

PM 99015808 PM#15808 HSU Recyclable 7 Sided Cover

Quantity: 1 eaTare Weight: 206.8 gNet Tare Weight: 206.8 gColor: KraftInside Length: 18.8125 inInside Width: 12.9375 inInside Depth: 2.875 inOutside Length: 19.75 inOutside Width: 13.3125 in

Outside Depth: 3.0625 in Cube: 0.466 cf

PM 99324316 PM#99324316 8110147 BLISS END 18.75X12.75X9.875

Quantity: 1 eaTare Weight: 839 gNet Tare Weight: 839 gOutside Length: 9.9375 inOutside Width: 22.1875 inOutside Depth: 0 in

Cube: 0 cf

Label

LL 11724896 LL# Walmart 36oz Lemon Pepper Rotisserie (10000052463 Insert)

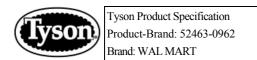
Cross References

| System ID | System Name | Equivalent |
|-----------|------------------------|------------|
| SAP4MM | SAP S4 Material Master | 11724896 |
| SAPMM | SAP Material Master | 11724896 |

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

LL 11725345 NAE UNCKD LP FLVD YNG WOG 052463-0962 Master)

Cross References



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| System ID | System Name | Equivalent |
|-----------|------------------------|------------|
| SAP4MM | SAP S4 Material Master | 11725345 |
| SAPMM | SAP Material Master | 11725345 |

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

Weights

Master Case (US)

Target Net Weight: 47.65 lb Tare Weight: 1.9693 lb Gross Weight: 49.6193 lb

Min Net Weight: 42.58 LB Max Net Weight: 52.86 LB

Master Case (Metric)

Target Net Weight: 21.614 kg Tare Weight: 0.8933 kg Gross Weight: 22.5073 kg

Min Net Weight: 19.3143 KG Max Net Weight: 23.9773 KG

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

Weight Indicator: CatchWeight

Pallet Arrangement

Cases per Pallet: 42 Cases per Tier (TI): 7 Tiers per Pallet (HI): 6

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 x 40 x 5.56 / 68 lbs / .248lbs

Double Stack: No

Storage Requirements

Storage Method: Refrigerated Shelf Life: 16 DAY

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

TRADE SPECIFICATION DATA
Minimum Storage Temperature = (not available)

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.

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

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Advanced Date Code (Weeks)

Maximum Shelf Life Extension

270 *** Not for Printing on Labels/Packaging

Minimum Remaining Shelf Life (Days) 10Ship By Days

Piece Count/Pack Information

| | Exact | Type | Container Type |
|-------------|-------|--------|----------------|
| Piece Count | 10 | Pieces | Case |

Nutrition Panel

Facts Panel 01 - Import Information

HOT DELI INSERT LABEL - FC LEMON PEPPER FLAVORED YOUNG WOG - NP

8%

| Nutrition F | acts |
|---|-----------------------------|
| About 8 Servings Per Cont Serving Size | ainer 3 OZ (84g) |
| Amount Per Serving | |
| Calories | 250 |
| | % Daily Value ' |
| Total Fat 19g | 24% |
| Saturated Fat 6g | 30% |
| Trans Fat 0g | |
| Polyunsaturated Fat 3.5g | |
| Monounsaturated Fat 9g | |
| Cholesterol 85mg | 28% |
| Sodium 400mg | 17% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 19g | 38% |
| Vitamin D 0mcg | 0% |
| Calcium 0mg | 0% |
| Iron 0.6mg | 4% |
| Potassium 330mg | 8% |

^{*}The % Daily Value 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.

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Facts Panel 02 - Import Information Uncooked, Lemon Pepper Flavored Young Chickens WOG-NP

| Nutrition Facts | |
|---|----------------------------|
| Varied Servings Per Conta Serving Size | iner 4 OZ (112g) |
| Amount Per Serving | |
| Calories | 220 |
| | % Daily Value * |
| Total Fat 17g | 22% |
| Saturated Fat 5g | 25% |
| Trans Fat 0g | |
| Polyunsaturated Fat 3g | |
| Monounsaturated Fat 8g | |
| Cholesterol 70mg | 23% |
| Sodium 490mg | 21% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 16g | 32% |
| Vitamin D 0mcg | 0% |
| Calcium 0mg | 0% |
| Iron 0.6mg | 4% |
| Potassium 320mg | 6% |
| *The % Daily Value 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. | |

Cooking Instructions

For safe handing, eat chicken within 2 hours of purchase or refrigerate immediately and serve cold or reheat per reheating instructions. Conventional Oven

REHEATING INSTRUCTIONS:

- 1. Preheat oven to 325°F.
- 2. Remove chicken from packaging and place on a baking sheet.
- 3. Heat for 15 to 20 minutes or until internal temperature reaches 165°F.

Microwave

- 1. Remove chicken from packaging.
- 2. Place on microwave-safe dish.
- 3. Microwave on high for 5 to 8 minutes or until internal temperature reaches 165°F.

Since microwave ovens vary in power, you may need to adjust your heating time.

Not For Retail Sale, must be cooked in accordance with the Food Code and/or State and Local requirements.

For Institutional Use Only