Product Information

UPC Code: 00031400033282



lyson

Chicken Taco Meat

Product Code: 19957-328

- Red chile seasoned commodity dark meat chicken taco meat.
- Consistent texture, flavor and leaner than traditional taco meat. _
- Extends commodity dollars further than beef.
- Fully cooked for minimal labor and food safety concerns.

PREPARATION

Thaw in refrigerator prior to reheating. Place bag in boiling water to 45-60 minutes or until product reaches 165 F.

PIECE COUNT

Not Currently Available

MASTER CASE

Gross Weight	21.7629 LB	Width:	12.5625 IN
Net Weight	20.125 LB	Length:	19.3125 IN
Cube:	0.9649 FT	Height:	6.875 IN

PALLET CONFIGURATION



INGREDIENTS

dark chicken meat, seasoning (wheat flour, maltodextrin, salt, dried garlic, chili pepper, spice, paprika, dried onion, sugar, natural flavor, modified corn starch, soybean oil, malic acid, and less than 2% silicon dioxide), water, vegetable protein product (isolated soy protein, magnesium oxide, zinc oxide, niacinamide, ferrous sulfate, Vitamin B12, copper gluconate, Vitamin A Palmitate, calcium pantothenate, pyridoxine hydrochloride, thiamine mononitrate, riboflavin), sodium phosphate, salt, flavor (caramelized sugar and maltodextrin)

CONTAINS soy, wheat

STORAGE

Shelf Life:	180 days	
Storage Temp:	0 F	
Storage Method:	Frozen	

Nutrition Facts Serving Size: 2 OZ (56g) Servings Per Container: About 161

Total Fat 7g	11%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fa	at 1.5g
Monounsaturated	Fat 2.5g
Cholesterol 45mg	15%
Sodium 340mg	14%
Total Carbohydrate 20	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 14g	28%

* Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

CN Label: No

To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail or call 1-800-248-9766.

tysonfoodservice.com

1-800-24-TYSON

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