



Product Claims & Allergens



Nutritional Facts

Serving Size		86g
Serving Size 2 Pieces (86g)		
Amount Per Serving		
Calories		220
	Amount Per Serving	% Daily Value*
Total Fat	14g	18 %
Saturated Fat	4g	
Trans Fat	0g	
Cholesterol	60mg	20 %
Sodium	870mg	38 %
Total Carbohydrate	5g	2 %
Dietary Fiber	0g	0 %
Total Sugars	0g	
Added Sugars	0g	0 %
Protein	18g	36 %
vitamin D	0mcg	0 %
Calcium	0mg	0 %
Iron	0mg	0 %
Potassium	150mg	4 %

*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.

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-248-9766. Or email CustomerRelations@tyson.com.

Tyson® Fire Stingers® Fully Cooked Breaded Spicy Bone-In Chicken Wing Sections, Jumbo

Infuse your menu with a balanced blend of flavor and fire in every bite with Tyson® Fire Stingers® Fully Cooked Breaded Spicy Jumbo Bone-in Chicken Wings. Made with cayenne for a satisfying, slow-building heat, you can customize these mildly spicy wings to suit your customers’ heat preference—serve them as is for a warm and flavorful wing anyone can enjoy or toss them in buffalo sauce or Nashville hot sauce to turn up the burn. Pair them with veggie sticks and a cooling bleu cheese dressing, crispy onion rings and creamy coleslaw, or grilled corn and a biscuit for a satisfying wing basket. You can also pair them with pizza for a classic combo—serve them as a spicy special with a fiery pepperoni and hot honey pizza or balance that fire with a sweet pineapple and caramelized red onion pizza. Serve them center of plate with sides like baked mac and cheese, sweet potato fries, elotes, stir-fried rice, refried beans, fried plantains and so much more.

PRODUCT CODE: 10128920928 | GTIN CODE: 00023700010889

Features & Benefits

- Balanced assortment of bone-in jumbo chicken wing flats and drumettes with quality customers expect
- Breaded and seasoned with cayenne for a crispy, flavorful wing that builds heat slowly
- Fully cooked product can be heated right from frozen, helping save valuable time and allowing for menu flexibility
- Versatile and popular protein can be used across a variety of dishes and dayparts
- From innovative solutions to poultry classics, Tyson® brand is value-added chicken made easy, as always

More About This Product

Bring a touch of heat to your wing menu that’s sure to keep your customers coming back for more with delicious Tyson® Fire Stingers® Fully Cooked Breaded Spicy Jumbo Bone-in Chicken Wings. Made with smoky cayenne pepper to create a slow-building heat, these hefty wings are breaded for a satisfyingly crispy texture on the outside and lots of tender, juicy chicken inside. Fully cooked to help minimize food safety concerns, these chicken wings can be quickly heated from frozen, helping save you valuable prep time. With their convenient bulk packaging to help streamline service, you can use what you need and save the rest, helping reduce the likelihood of wasted product. Tyson® brand provides busy operators with the quality poultry products, on-trend flavors and innovative solutions they need to thrive. From spicy starters, sides and specials to combos and main courses with a kick, you can serve all the fiery flavor your customers crave without the extra labor with Tyson® Fire Stingers® Fully Cooked Breaded Spicy Jumbo Bone-in Chicken Wings.

Ingredients

Chicken wing sections, water, wheat flour, contains 2% or less of the following: autolyzed yeast extract, citric acid, dried garlic, dried onion, hydrolyzed corn gluten, modified corn starch, monosodium glutamate, natural flavors, paprika oleoresin, salt, spice extract, spices, sodium phosphates, wheat gluten.

Preparation

Deep Fry

Appliances vary, adjust accordingly. From frozen at 350°F for 6 - 7 minutes.

Shipping & Storing

Gross Weight	15.78	
Net Weight	15	lb
Cube	0.8	CF
Length	15	in
Height	9.75	in
Width	9.5	in
TixHi	13x7	
Shelf Life	365 days	
Storage	0°F / 0°F	

