# **Breaded Drumstick**



### **Product Information**

W code: W244

Tyson: #16660100928

Serving/case: 92

Net Weight: 29.64 lbs

# **Crediting Information per Serving:**

Serving Size: 1 piece (5.15 oz)

Meat or M/A: 2 oz

Grain: .75 oz

Vegetables: -

Fruit: -CN Label: No

Nutrition Facts	
Serving Size: 1 piece (94 g)	
Amount Per Serving	
Calories 220	Calories from Fat 120
Total Fat 13g	
Sat. Fat 3g	
Trans Fat 0g	
Cholesterol 60mg	
<b>Sodium</b> 530mg	
<b>Carbohydrates</b> 6g	
Dietary Fiber 1g	
Sugars 0g	
<b>Protein</b> 19g	
Vitamin D	0%
Calcium	2%
Iron	8%
Potassium	6%

# **Preparation Instructions:**

#### **Conventional Oven**

Preheat oven to 375°F.

From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.

#### **Convection Oven**

Preheat oven to 350°F.

From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. Heat for 25-30 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.

### **Ingredients:**

Chicken drumsticks, water, whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), contains 2% or less of the following: extractives of paprika and turmeric, garlic powder, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), maltodextrin, modified corn starch, modified wheat starch, chicken type flavor [brown sugar, yeast extract, onion powder, maltodextrin, canola oil, carrot powder, garlic powder, silicon dioxide (anti-caking agent), citric acid, spice, salt, vegetable stock (carrot, onion, celery), natural flavor, onion powder, salt, sodium phosphates, spices (including celery seed), wheat gluten, whole grain yellow corn flour. Breading set in vegetable oil. **Allergens: Wheat** 

OSPI CNS February 2023