

FULLY COOKED COOK-IN-BAG (“CIB”)

# FREQUENTLY ASKED QUESTIONS



## What is happening?

Tyson is improving all our current IQF products by switching to a new Cook-In-Bag method that will improve product performance in terms of texture, increased refrigerated shelf life, and an enhanced flavor profile.

## Is there anything for me (the customer) to do?

You're encouraged to visit our landing page which includes product photos, informational videos, and a code conversion chart. You can also reach out to your Tyson Sales representative.

## What products are included in this transition to Cook-In-Bag?

Please visit our landing page to view a detailed product code conversion chart or reach out to your Tyson Sales representative.

## When will we start seeing new product?

Production is set to begin end of March. Because of GS1 standards and box dimension changes, new product codes will be assigned. Our team will provide a product conversion chart for guidance.

## What is the difference in prep/cooking methods?

Like current IQF offerings, our new CIB products are fully cooked so they just need to be heated to 165° F. The CIB format offers significant flexibility as far as retherm methods: Steamer, Combi Oven, Water Bath (Sous vide), Microwave, Flat-Top Grill, Sauté Pan, Impinger Oven, and Braising (cooking in sauce). Though it is not essential, we recommend thawing CIB products prior to heating.

## Will any of the product attributes change?

The expectation is that the texture will be enhanced by the Cook-In-Bag process. Delivering a classic Philly appearance and bite, our CIB products will have natural au jus, contributing to enriched flavor and juicy tenderness. There is no change from a piece size or portion standpoint.

You can expect improved performance and moisture retention compared to current IQF products (even with today's high heat pizza ovens). Additionally, our CIB products offer longer refrigerated shelf life than IQF—up to 36 days\* when stored refrigerated and unopened.

Our Cook-in-Bag solutions further simplify back-of-house prep—increasing speed-to-plate with minimal labor and no grill needed. CIB is ideal for a wide range of heating methods.

The Cook-In-Bag format offers slice thickness options that feed multiple menu applications for unique consumer experiences.

*\*Protein products only; does not apply to products containing peppers/onions or other vegetables*

Example of pack size:  
**3 lb bag**



## Will the package change?

Yes—a new box will be created, as well as different pack sizes. We are moving to 4/2.5-lb. bags, 4/3-lb. bags, and 10/3-lb. bags.

## For customers like me, what are the advantages of switching to the new CIB format?

- ✓ Further simplifies BOH prep—increasing speed-to-plate with minimal labor and no grill needed
- ✓ Ideal for a wide range of heating methods: Steamer, Combi Oven, Water Bath (Sous vide), Microwave, Flat-Top Grill, Sauté Pan, Impinger Oven, Tossed in Sauce (Braising)
- ✓ Classic Philly appearance, texture & bite—with enhanced flavor & juicy tenderness
- ✓ Longer refrigerated shelf life than IQF—up to 36 days\* when stored refrigerated & unopened
- ✓ Improved performance & moisture retention compared to current IQF products—even with today's high heat pizza ovens
- ✓ Enhanced food safety—no handling of raw meat
- ✓ Natural au jus in bag can be served as a dipping sauce (e.g., with French Dip sandwiches) & used to create sauces, gravies, etc.
- ✓ Slice thickness options feed multiple menu applications for unique consumer experiences

*\*Protein products only; does not apply to products containing peppers/onions or other vegetables*

## When do I start ordering?

You can start ordering new products end of March 2024.

## Will there be a period where I need to order the new and old products?

No—new product codes will be assigned to the new items so, once they are available, you can only order the new products.

## Is my price going to change?

Prices will remain stable; this change gives Tyson the ability to meet demand needs and support customers with future growth opportunities.

*Fully Cooked Products:*

### Beef & Chicken



For more info including Frequently Asked Questions & new product SKUs: **scan the QR code** using your mobile device.

[www.tysonfoodservice.com/products/beef/philly-fully-cooked-1p](http://www.tysonfoodservice.com/products/beef/philly-fully-cooked-1p)

