



EGG, BACON, CHEESE & SALSA TORNADOS

86144

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	12 5/16 x 7 15/16 x 4 7/8
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00 71007 86144 1



Ingredients

WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SCRAMBLED EGGS (LIQUID WHOLE EGGS, SKIM MILK, MODIFIED CORNSTARCH, SALT, XANTHAN GUM, CITRIC ACID, SPICES), VEGETABLE OIL (SOYBEAN AND/OR CANOLA AND/OR CORN), SALSA [ONION, GREEN CHILLI PEPPERS (WITH SALT, CITRIC ACID, CALCIUM CHLORIDE), TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), TOMATO PASTE, VINEGAR, JALAPENO PEPPERS (WITH SALT, ACETIC ACID, WATER, CALCIUM CHLORIDE)], PROCESSED MONTEREY JACK AND AMERICAN CHEESE PRODUCT WITH PEPPERS (MONTEREY JACK AND AMERICAN CHEESES (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), WATER, SKIM MILK, PALM OIL, SODIUM PHOSPHATE, MODIFIED CORNSTARCH, RED AND GREEN JALAPENO PEPPERS, SALT, LACTIC ACID), COOKED BACON (PORK, WATER, SALT, SUGAR, SMOKE FLAVOUR, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, SODIUM NITRITE), BATTER MIX [YELLOW CORN FLOUR, BLEACHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SPICES, SALT, JALAPENO PEPPERS, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, OLEORESIN OF PAPRIKA AND TURMERIC, NATURAL FLAVOUR], CHEESE SAUCE [WATER, AGED CHEDDAR CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME, ANNATTO {COLOUR}), HYDROGENATED SOYBEAN OIL, MODIFIED CORNSTARCH, CREAM CHEESE PRODUCT (MILK, CREAM, BACTERIAL CULTURE, SALT, XANTHAN, GUAR AND CAROB BEAN GUMS), SKIM MILK, SALT, SODIUM PHOSPHATES, WHEY, CELLULOSE GUM, LACTIC ACID, SODIUM HYDROXIDE, PROPIONIC ACID, BUTTER OIL, SUGAR, MONO AND DIGLYCERIDES, YEAST EXTRACT, NATURAL FLAVOUR, ANNATTO, SUNSET YELLOW FCF (FD AND C YELLOW NO. 6)], MALTODEXTRIN, DOUGH CONDITIONERS (SALT, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, AMYLASE, SODIUM METABISULPHITE, SODIUM STEAROYL-2-LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE, MICROCRYSTALLINE CELLULOSE), MODIFIED CORNSTARCH, DEXTROSE, CHEDDAR FLAVOUR (CORN SYRUP SOLIDS, CHEDDAR CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), SALT, YEAST EXTRACT, DISODIUM PHOSPHATE, NATURAL FLAVOURS, ANNATTO {COLOUR}), SALT, SPICES, GARLIC (WITH CITRIC ACID). CONTAINS: WHEAT, EGGS, MILK.

Nutrition Facts

Serving Size 1 TORNADO (85g)

Servings Per Container 24

Amount Per Serving

Calories 180 Calories from Fat 70

% Daily Value *

Total Fat 7g **11%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 45mg **15%**

Sodium 320mg **13%**

Total Carbohydrate 22g **7%**

Dietary Fiber 1g **4%**

Sugars 1g

Protein 6g

Vitamin A 2% • Vitamin C 2%

Calcium 4% • Iron 8%

* Percent Daily Values based on a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350°F	12 MINUTES @ 450°F	PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART. PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY. PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED. CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F
CONVECTION	325°F	FAN HI, 15 MINUTES	FAN HI, 12 MINUTES	PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART. PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY. PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED, CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F

DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 SECONDS	PREHEAT OIL IN DEEP FRYER TO 375°F, PLACE THAWED TORNADOS INTO FRY PLACE THAWED TORNADOS INTO FRY BASKET AND CLOSE LID, OR USE SECOND FRY BASKET AS LID TO PREVENT TORNADOS FROM FLOATING. PLACE LOADED FRY BASKET INTO PREHEATED OIL FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED. CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F
OTHER	SEE INSTRUCT IONS			ROLLER GRILL - PREHEAT ROLLER GRILL ON "10" OR "HIGH" SETTING FOR 10 MINUTES REDUCE TEMPERATURE TO "7" OR "MEDIUM". FILL ROLLER GRILL WITH FROZEN TORNADOS. USE FLAVOR GRILL TAGS TO SEPARATE FLAVORS. USE "NOT READY" GRILL TAGS UNTIL COOKED. COOK TORNADOS UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F. IF A TORNADO WILL NOT ROLL, FLIP IT END TO END. REMOVE "NOT READY" GRILL TAGS WHEN READY TO SERVE PLACE FULLY COOKED TORNADOS IN THE SLEEVES PROVIDED AND HAND TO CUSTOMER. COOKED TORNADOS