



# SMART SNACK TORNADOS 2.79oz STANDARD OPERATING PROCEDURES

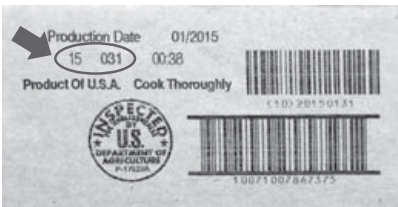
Tornados are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 161°F.

Equipment performance may vary, adjust time and temperature accordingly.

### What You'll Need:

- Tornados (thawed or frozen)
- Plastic gloves
- Tongs
- Thermometer (clean & sanitized)

### Storage & Thawing:



- Product may be stored frozen for up to one year from the 5-digit manufacture date on the case. The first two digits indicate the year (2015 in example shown). The last three digits indicate the day of the year (31st day in example, or January 31).
- Product may be prepared from frozen. See cooking instructions.
- **Preparation from thawed:** Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.
- **Do not thaw for more than 24 hours before preparation.**
- Refrigerated shelf life: 1 day (24 hours)

### Quality Check After Heating:

- Use a sanitized pocket thermometer to ensure that core temperature has exceeded 161°F before serving.
- Hold for up to 2 hours as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard Tornados that are excessively cracked or dried out.

## Cooking Instructions - Convection Oven

- Preheat oven to temperature shown in chart below.
- Place 8 Tornados evenly 1" apart on a cooking sheet.
- Place in preheated oven for time shown in chart.
- Oven Setting: High Fan
- Temperature of the Tornados must exceed 161°F. Use a pocket thermometer for accuracy.
- Let rest for one minute.



### TIMES & TEMPS

#### Convection Oven

<b>FROZEN</b>	<b>350°F 15 minutes</b>
<b>THAWED</b>	<b>350°F 10 minutes</b>

**CAUTION: PRODUCT MAY BE HOT!**

ALL OVENS VARY, SO ADJUST TEMPERATURE AND TIME AS NEEDED.