

French Toast & Sausage Tornado[®] 3 oz

Product # 86268

Perfect for breakfast time or any time consumers are craving hot, delicious Tornado[®] packed with big flavors. The delicious, 3-oz. maple sausage link wrapped in a sweet French toast shell creates that craveable sweet-and-savory combo.

- Bold is how we roll – Tornado[®] are a whirlwind of flavor that satisfy the hunger for bold flavor
- America's favorite roller grill snack
- No buns or condiments needed – ideal for C-stores, foodservice, or concessions
- Crafted with a sweet French toast shell
- Perfect for a grab-and-go snack, dessert, breakfast or meal
- 20 serving sleeves provided in every case
- Serve from a roller grill, warming display case, or warming tray
- Tornado[®] are ready in minutes from the roller grill or standard oven types like conventional, convection or deep fryer
- Tornado[®] can be held in a warming unit or on a roller grill for up to 4 hours
- Shelf-life guidelines: 15 months frozen, 6 days refrigerated, 4 hours once cooked
- Case Pack Info: 24 Tornado[®] per case (3 packs of 8, 3 oz. each)



Ingredients

INGREDIENTS: FULLY COOKED MAPLE SAUSAGE LINK, MADE WITH MECHANICALLY SEPARATED TURKEY, BHA, BHT AND CITRIC ACID ADDED TO HELP PROTECT FLAVOR (MECHANICALLY SEPARATED TURKEY, WATER, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: SUGAR, SALT, SPICES, DEXTROSE, BROWN SUGAR, DEHYDRATED PORK STOCK (PORK STOCK, NATURAL FLAVOR), MAPLE SUGAR, SEASONING (GLUCOSE, CARAMEL COLOR, CORN SYRUP, PURE MAPLE SYRUP), CITRIC ACID, BHA, BHT)), WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (SOYBEAN, SUNFLOWER, CANOLA AND/OR CORN OIL), BATTER MIX (WHEAT FLOUR, YELLOW CORN FLOUR, DEXTROSE, CORNSTARCH, SUGAR, TAPIOCA DEXTRIN, EGGS, NONFAT MILK, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), SALT, MODIFIED FOOD STARCH, NATURAL AND ARTIFICIAL FLAVORS, SPICE, SUCRALOSE, GUAR GUM, MAPLE SYRUP, BROWN SUGAR MOLASSES), MALTODEXTRIN, TORTILLA FLOUR BLEND (SALT, RICE FLOUR, GUAR GUM, WHEAT, SODIUM BICARBONATE, CORN STARCH, WHEAT STARCH, FOOD STARCH, DOUGH CONDITIONERS (SODIUM METABISULFITE, SODIUM STEAROYL LACTYLATE, L-CYSTEINE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE), MICROCRYSTALLINE CELLULOSE, SILICON DIOXIDE (TO PREVENT CAKING)), DEXTROSE.

Shelf Life

Frozen: 455 days AT OR BELOW 10° F; Refrigerated: 6 days AT OR BELOW 40° F

Case Pack	3/8/3 oz
Net Case WT (lbs)	4.5
Gross Case WT (lbs)	5.03
Case Cube	.2484
Case Dimensions	5.25 x 7.56 x 10.81
Tier and High	22 x 8
Cases per Pallet	176
Sell Unit UPC	
Master Case UPC	1 00 71007 86268 4

Nutrition Facts

Serving Size 1 Piece (85g)
Serving Per Container 24

Amount Per Serving	
Calories 190	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 400mg	17%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 7g	
Calcium	4%
Iron 10g	

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

Cooking Instructions

Conventional Oven From Frozen

PREHEAT OVEN TO 350° F

COOK FOR 25 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.

Conventional Oven From Thawed

PREHEAT OVEN TO 450° F

COOK FOR 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.

Convection Oven From Frozen

PREHEAT OVEN TO 325° F, SET FAN TO HI

COOK FOR 15 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.

Convection Oven From Thawed

PREHEAT OVEN TO 325° F, SET FAN TO HI

COOK FOR 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.

Fry From Thawed

PREHEAT OIL TO 375° F

COOK FOR 3 MINUTES 3 SECONDS

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.

DO NOT FRY FROZEN TORNADOS.

Roller Grill From Frozen

SEE INSTRUCTIONS FOR COOK TIME

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 MAY BE HELD ON GRILL – OR IN A WARMING CASE – UP TO 4 HOURS AS LONG AS CORE TEMPERATURE REMAINS BETWEEN 140°F AND 160°F.

AS PRODUCT SELLS, CONSOLIDATE COOKED TORNADOS FORWARD PLACE FROZEN TORNADOS TOWARD THE BACK OF GRILL BEHIND "NOT READY" TAG UNTIL THEY ARE PROPERLY COOKED AND READY FOR SALE.

Air Fryer

PREHEAT AIR FRYER TO 350°F.

PLACE TORNADOS IN PREHEATED AIR FRYER FOR 11 MINUTES OR UNTIL 165°F INTERNAL CORE TEMPERATURE IS ACHIEVED.

CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACH OR EXCEEDS 165°F.