Stuffed Jalapeño Tornados® 3 oz

Product # 00144



This bold, NEW choice has a crispy, seasoned shell filled with cream cheese, bacon and spicy jalapeños — packed with just the right pop! Adventurous consumers looking for a spicy snack or meal will love these delicious Tornados®.

- Bold is how we roll — Tornados® 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 crispy, seasoned shell
- Perfect for a grab-and-go snack or meal
- Serving sleeves provided in every case
- Serve from a roller grill, warming display case, or warming tray
- Tornados® are ready in minutes from the roller grill or standard oven types like conventional, convection or deep fryer
- Tornados® 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 Tornados® per case (3 packs of 8, 3 oz. each)

Ingredients

Ingredients: Wheat flour (enriched with niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Neufchâtel cheese product [milk, Neufchâtel cheese (milk, cream, bacterial culture), skim milk, palm oil, milk protein concentrate, bacterial culture, salt, carob bean gum, lactic acid, mono and diglycerides, citric acid, apo-carotenal], Process Monterey jack cheese with peppers product (Monterey jack and American cheese [milk, bacterial culture, salt, microbial enzyme), water, modified potato starch, palm oil, jalapeno peppers, sodium phosphate, whey, partly skimmed milk, salt), Vegetable oil (soybean and/or canola and/or corn oil), Jalapeno peppers (with salt, acetic acid, water, calcium chloride), Batter mix (enriched wheat flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], yellow corn flour, salt, leavening [sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate], beet powder, beta carotene, lactic acid, onion powder, jalapeno pepper, garlic powder, calcium lactate, spices, cheddar cheese [cultured pasteurized milk, salt, enzymes], extractives of paprika and annatto, yeast extract, guar gum, natural flavour, buttermilk powder, maltodextrin, hydrolyzed casein), Applewood smoked bacon (pork, water, salt, sugar, smoke flavour, sodium phosphates, sodium erythorbate, sodium nitrite), Sugars (maltodextrin, dextrose, sugar), Modified corn starch, Salt, Guar gum, Xanthan gum, Dough conditioners (yeast, wheat gluten, guar

Shelf Life

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

Case Pack	3/8/3 oz
Net Case WT (lbs)	4.5
Gross Case WT (lbs)	5.26
Case Cube	0.280
Case Dimensions	4.88 x 7.94 x 12.31
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	
Master Case UPC	1 00 71007 00144 1

Nutrition Facts

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

Amount Per Serving	
Calories 210	
	% Daily Value*
Total Fat 10g	**13%**
Saturated Fat 3.5g	**18%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 550mg	**24%**
Total Carbohydrate 23g	**8%**
Dietary Fiber 0g	**0%**
Sugars 1g	
Protein 5g	
Calcium 78g	**6%**
Iron 6g	
Potassium	**2%**

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

Cooking Instructions

Microwave From Frozen
TORNADOS SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 161° F.
EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

Conventional Oven From Frozen
PREHEAT OVEN TO 350º 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 450º 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 325º 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 325º 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 IN DEEP FRYER TO 375º F
COOK FOR 3 MINUTES 30 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 INSTRUCTION INSERT FOR COOK TIME.
PREHEAT ROLLER GRILL ON “10” OR “HIGH” SETTING FOR 10 MINUTES REDUCE TEMPERATURE TO “7” OR “MEDIUM” HEAT.
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. 76 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.