

# Ranchero Beef & Cheese Tornado<sup>®</sup> 3 oz

Product # 86390

Ranchero Beef Steak & Cheese Tornado<sup>®</sup> are one of the top-3 selling Tornado<sup>®</sup> Roller Grill flavors. They're also one of the first ever Tornado<sup>®</sup> flavors created — launched in 2004. It has a red sauce that adds a zesty kick to the savory shredded steak with real cheese that melts into every delicious bite inside a crispy, seasoned tortilla.

- Bold is how we roll — Tornado<sup>®</sup> 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
- Tornado<sup>®</sup> are crafted with a crispy, seasoned shell
- Made with delicious shredded steak and real cheddar cheese
- 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
- Tornado<sup>®</sup> are ready in minutes from the roller grill or standard oven types like conventional, convection or deep fryer
- Tornado<sup>®</sup> can be held in a warming unit or on a roller grill for up to 4 hours
- Case Pack Info: 24 Tornado<sup>®</sup> per case (3 packs of 8, 3 oz. each)

## Ingredients

Ingredients: Water, Wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Cooked beef steak (with broth, salt), Monterey jack cheese & processed cheddar cheese product (Monterey jack cheese [pasteurized milk, cheese cultures, salt, microbial enzymes], Processed cheddar cheese product (water, cheddar cheese (milk, bacterial culture, salt, microbial enzyme), modified potato starch, palm oil, sodium phosphates, salt, partly skimmed milk, salt, annatto [color]), Vegetable oils (soybean, canola and/or corn), Batter mix (enriched wheat flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], yellow corn flour, spices, salt, jalapeno pepper, baking powder, guar gum, oleoresin paprika and turmeric, natural flavour), Tomato paste (tomatoes), Onion, Textured soy protein, Sugars (maltodextrin, dextrose), Cooked seasoned beef crumbles (beef, salt, spice extractive), Modified corn starch, Salt, Spices (with paprika), Beef flavour bouillon (salt, beef fat, sugar, hydrolyzed soy protein, cornstarch, dried beef stock, onion powder, flavours, maltodextrin, parsley, turmeric extractives, citric acid, spices), Flavour, Guar gum, Chili pepper, Lactic acid (with calcium lactate), Apple cider vinegar, Fumaric acid, Dough conditioners (yeast, wheat gluten, sugar, modified potato starch). Contains: Wheat, Soy, Milk.

## Shelf Life

15 months frozen, 6 days refrigerated, 4 hours once cooked

Case Pack	3/8/3 oz
Net Case WT (lbs)	4.5
Gross Case WT (lbs)	5.26
Case Cube	.0276
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 86390 2



## Nutrition Facts

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

Amount Per Serving	
<b>Calories</b> 180	Calories from Fat 60
% Daily Value*	
<b>Total Fat</b> 7g	<b>11%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 360mg	<b>15%</b>
<b>Total Carbohydrate</b> 24g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 1g Includes Added Sugars	
Protein 7g	
Vitamin A	<b>4%</b>
Vitamin C	<b>2%</b>
Calcium 4g	<b>%</b>
Iron 8g	

# Cooking Instructions

## **Roller Grill 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 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 IN DEEP FRYER TO 375° 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 INSTRUCTIONS 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 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.