

# El Monterey® Raspberry Cheesecake Chimis 2 oz

Product # 23306

Sweet, tart and oh-so-delicious, these chimis have a creamy cheesecake and raspberry filling inside a tasty, crispy tortilla. Perfect for whenever consumers are in the mood for a special treat.

- Ideal for C-stores, foodservice, cafeterias, catering or concessions
- Crafted with a deliciously flaky tortilla crust
- 24 serving sleeves provided in every case
- Perfect for a grab-and-go snack or dessert
- Serve from a warming display case or warming tray
- Ready in minutes from standard oven types like conventional, convection or deep fryer
- El Monterey® Chimis stay deliciously crispy for up to 4 hours in a warming unit.
- Shelf-life guidelines: Frozen – 455 days at or below 10° F, Refrigerated – 7 days at or below 40° F
- Case Pack Info: 24 Chimis per case (4 packs of 6, 2 oz. each)



**RASPBERRY** **24 PER CASE**

## Ingredients

INGREDIENTS: NEUFCHATEL CREAM CHEESE (MILK AND CREAM, SKIM MILK, BACTERIAL CULTURE, SALT, CAROB BEAN AND/OR XANTHAN AND/OR GUAR GUMS), WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), RASPBERRY SPREAD (CORN SYRUP, WATER, GLUCOSE-FRUCTOSE, RASPBERRY PUREE, SUGAR, MODIFIED CORNSTARCH, DEXTROSE, NATURAL FLAVOURS, CITRIC ACID, GELLAN GUM, SALT, SODIUM CITRATE, CARRAGEENAN, POTASSIUM SORBATE, CELLULOSE GUM, SODIUM BENZOATE, COLOUR), WATER, CONDENSED MILK (MILK, SUGAR), SUGAR, VEGETABLE OIL (SOYBEAN AND/OR SUNFLOWER AND/OR CANOLA AND/OR CORN), BATTER MIX [CORN FLOUR, BLEACHED WHEAT FLOUR (ENRICHED WITH NIACIN, FERROUS SULPHATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, DRIED WHOLE EGGS, SKIM MILK POWDER, SOY FLOUR, DEXTROSE, SALT, NATURAL FLAVOURS (DEXTROSE, SPICE EXTRACTS), NATURAL AND ARTIFICIAL FLAVOURS, LEAVENING (MONOCALCIUM PHOSPHATE, SODIUM BICARBONATE), GUAR GUM, POLYSORBATE 80], LEMON JUICE (WATER, LEMON JUICE CONCENTRATE, SODIUM BENZOATE, SODIUM BISULPHITE), MODIFIED CORNSTARCH, TORTILLA FLOUR BLEND [SALT, RICE FLOUR, GUAR GUM, WHEAT STARCH, SODIUM BICARBONATE, CORNSTARCH, POTATO STARCH, DOUGH CONDITIONERS (SALT, YEAST, WHEAT

## Shelf Life

Frozen: 455 days AT OR BELOW 10° F; Refrigerated: 7 days AT OR BELOW 40° F

Case Pack	4/6/2 oz
Net Case WT (lbs)	3
Gross Case WT (lbs)	3.8
Case Cube	0.248
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 23306 4

## Nutrition Facts

Serving Size 2 CHIMICHANGAS (113g)  
Serving Per Container 12

Amount Per Serving	
<b>Calories 310</b>	
	<b>% Daily Value*</b>
<b>Total Fat</b> 13g	<b>20%</b>
Saturated Fat 4.5g	<b>23%</b>
Trans Fat 0g	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 210mg	<b>9%</b>
<b>Total Carbohydrate</b> 43g	<b>14%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 20g Includes Added Sugars	
Protein 6g	
Vitamin A	<b>2%</b>
Vitamin C	<b>2%</b>
Calcium	<b>6%</b>
Iron 8g	

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

# Cooking Instructions

## **Convection Oven From Frozen**

PREHEAT OVEN TO 350° F

PLACE CHEESECAKE CHIMIS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

FROZEN: 13 MINUTES

TEMPERATURES MAY VARY. USE A POCKET THERMOMETER FOR ACCURACY.

LET STAND FOR 2 MINUTES BEFORE SERVING.

CHEESECAKE CHIMIS 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.

\*CAUTION: PRODUCT MAY BE HOT.\*

## **Fry From Thawed**

PREHEAT OIL IN FRYER TO 350° F

PLACE CHEESECAKE CHIMIS IN FRY BASKET.

HEAT NO MORE THAN 6 PER BASKET FOR OPTIMUM PRODUCT QUALITY.

PLACE LOADED FRY BASKET INTO PREHEATED OIL.

THAWED: 5 MINUTES

TEMPERATURES MAY VARY. USE A POCKET THERMOMETER FOR ACCURACY.

LET STAND FOR 1 MINUTE BEFORE SERVING.

CHEESECAKE CHIMIS 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.

\*CAUTION: PRODUCT MAY BE HOT.\*

## **Fry From Frozen**

PREHEAT OIL IN FRYER TO 350° F

PLACE CHEESECAKE CHIMIS IN FRY BASKET.

HEAT NO MORE THAN 6 PER BASKET FOR OPTIMUM PRODUCT QUALITY.

PLACE LOADED FRY BASKET INTO PREHEATED OIL.

FROZEN: 6 MINUTES 30 SECONDS

TEMPERATURES MAY VARY. USE A POCKET THERMOMETER FOR ACCURACY.

LET STAND FOR 1 MINUTE BEFORE SERVING.

CHEESECAKE CHIMIS 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.

\*CAUTION: PRODUCT MAY BE HOT.\*

