

Ranchero Beef & Cheese XL Tornado[®] 3.75 oz

Product # 86331

Looking to satisfy the biggest appetites? These extra-large Tornado[®] pack big flavor in an even bigger size. This choice has a delicious red sauce that adds a zesty kick to the savory beef, and the cheese melts into every tasty bite inside a crispy, seasoned tortilla.

- 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 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
- 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 (4 packs of 6, 3.75 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, ENZYMES], PROCESS CHEDDAR CHEESE BLEND [WATER, CHEDDAR CHEESE [CULTURED MILK, SALT, ENZYMES], MODIFIED FOOD STARCH, PALM OIL, SODIUM PHOSPHATE, SKIM 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 FLAVOR), TOMATO PASTE (TOMATOES), CONTAINS 2% OR LESS ONION, TEXTURED SOY PROTEIN, COOKED SEASONED BEEF CRUMBLES (BEEF, SALT, SPICE EXTRACTIVE), MALTODEXTRIN, MODIFIED CORN STARCH, SALT, SPICES (WITH PAPRIKA), BEEF FLAVOR BOUILLON (SALT, BEEF FAT, SUGAR, HYDROLYZED SOY PROTEIN, CORNSTARCH, DRIED BEEF STOCK, ONION POWDER, FLAVORS, MALTODEXTRIN, PARSLEY, TURMERIC EXTRACTIVES, CITRIC ACID, SPICES), FLAVOR, DEXTROSE, GUAR GUM, CHILI PEPPER, LACTIC ACID (WITH CALCIUM LACTATE), APPLE CIDER VINEGAR, FUMARIC ACID,

Shelf Life

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

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|---------------------|---------------------|
| Case Pack | 4/6/3.75 oz |
| Net Case WT (lbs) | 5.63 |
| Gross Case WT (lbs) | 6.07 |
| Case Cube | .32 |
| Case Dimensions | 6.38 x 8.31 x 10.31 |
| Tier and High | 20 x 6 |
| Cases per Pallet | 120 |
| Sell Unit UPC | |
| Master Case UPC | 1 00 71007 86331 5 |

Nutrition Facts

Serving Size 1 Piece (106g)
Serving Per Container 24

| Amount Per Serving | |
|-------------------------------|----------------------|
| Calories 250 | Calories from Fat 80 |
| % Daily Value* | |
| Total Fat 9g | 14% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Cholesterol 10mg | 3% |
| Sodium 360mg | 15% |
| Total Carbohydrate 32g | 11% |
| Dietary Fiber 2g | 8% |
| Sugars 1g | |
| Protein 9g | |
| Vitamin A | 4% |
| Vitamin C | 2% |
| Calcium | 6% |
| 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 28 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 13 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 17 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 4 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.

