

# Spicy Queso Beef Tornado<sup>®</sup> 3 oz

Product # 00173

Looking for new ways to drive traffic and sales? These tantalizing Tornado<sup>®</sup> are crafted to delight the growing number of consumers seeking bolder choices. Each bite packs a flavorful kick with spicy, melty queso and seasoned ground beef inside the zesty, crispy shell.

- 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
- 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
- Frozen Tornado<sup>®</sup> are ready in minutes from the 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
- Shelf-life guidelines: 15 months frozen, 6 days refrigerated, 4 hours once cooked
- 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, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), COOKED SEASONED BEEF TOPPING (BEEF, WATER, DEHYDRATED ONION, SALT, CHILI PEPPER, SPICES, SUGAR, SODIUM PHOSPHATE, GARLIC), VEGETABLE OIL (SOYBEAN, CANOLA AND/OR CORN OIL), NEUFCHATEL CHEESE BLEND (MILK, NEUFCHATEL CHEESE [PASTEURIZED MILK AND CREAM, CHEESE CULTURE], NONFAT MILK, PALM OIL, MILK PROTEIN CONCENTRATE, CHEESE CULTURE, SALT, CAROB BEAN GUM, LACTIC ACID, MONO-AND DIGLYCERIDES, CITRIC ACID AS A PRESERVATIVE, APOCAROTENAL [COLOR]), NATURAL CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO COLOR), BATTER MIX (YELLOW CORN FLOUR, ENRICHED WHEAT FLOUR [ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], SPICES, SALT, PAPRIKA, JALAPENO PEPPER, LEAVENING [SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE], NATURAL FLAVOR, GUAR GUM, OLEORESIN PAPRIKA AND TURMERIC), PROCESSED JACK AND AMERICAN CHEESE WITH PEPPERS PRODUCT (MONTEREY JACK AND AMERICAN CHEESE [CULTURED MILK, SALT, ENZYMES], WATER, MODIFIED FOOD STARCH, PALM OIL, JALAPENO PEPPERS, SODIUM PHOSPHATE, WHEY, SKIM MILK, SALT), LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, NONFAT MILK, CULTURES, SALT,

## Shelf Life

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

Case Pack	3/8/3oz
Net Case WT (lbs)	4.50
Gross Case WT (lbs)	5.26
Case Cube	0.28
Case Dimensions	4.88 x 7.94 x 12.31
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	1 00 71007 173 1
Master Case UPC	1 00 71007 00173 1



## Nutrition Facts

Serving Size 1 Piece  
Serving Per Container 24

Amount Per Serving	
Calories 200	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 350mg	15%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 1g Includes Added Sugars	
Protein 6g	
Vitamin A	6%
Vitamin C	2%
Calcium	6%

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

# Cooking Instructions

## Other

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 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.

**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.