

Cheese & Pepperoni Tornado[®] 3 oz

Product # 86416

Patrons looking for some Italian fusion will love these Tornado[®] filled with cheese, pepperoni, and tomato sauce. They're fried to the perfect crispiness and make a delicious meal or grab-and-go snack.

- 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
- Tornado[®] are 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 (3 packs of 8, 3 oz. each)



Ingredients

Ingredients: Water, Wheat flour (enriched with niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Mozzarella cheese (whole milk, bacterial cultures, salt, microbial enzymes), Reduced fat mozzarella cheese product (pasteurized part skim milk, nonfat milk, modified food starch, cultures, salt, vitamin a palmitate, enzymes), Pepperoni (pork, salt, water, dextrose, spices, lactic acid starter culture, sodium ascorbate, oleoresin of paprika, flavour, citric acid, garlic powder, sodium nitrite), Tomato paste (tomatoes), Vegetable oil (soybean and/or canola and/or corn), Batter mix (bleached flour, modified cornstarch, dextrose, yellow corn flour, salt, dehydrated parmesan cheese [milk, cheese cultures, salt, enzymes], spices, garlic and onion powder, disodium phosphate), Sugars (maltodextrin, dextrose, sugars), Salt, Modified corn starch, Guar gum, Spices, Granulated garlic, Granulated onion, Dough conditioners (yeast, wheat gluten, modified food starch, sodium metabisulphite). Contains: Wheat and Milk.

Shelf Life

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

Case Pack	3/8/3 oz
Net Case WT (lbs)	4.5
Gross Case WT (lbs)	5.26
Case Cube	0.276
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 86416 9

Nutrition Facts

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

Amount Per Serving	
Calories 210	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 340mg	14%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 7g	
Vitamin A	4%
Vitamin C	4%
Calcium 10g	%
Iron 8g	

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

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°, 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°, 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.