

# El Monterey® Cheesy Pepperoni Panadas 3 oz

Product # 00153

Drive sales from your hot case with this delicious, easy-to-adopt choice packed with universally loved flavors! These Panadas are hand folded and crafted with savory marinara sauce, real melty cheese, flavorful Italian-style seasonings, and zesty pepperoni.

- Crafted with a deliciously flaky crust
- Perfect for a grab-and-go snack or meal
- 24 serving sleeves provided in every case
- Serve from a warming display case or warming tray
- Ready in minutes from standard oven types like conventional, convection or deep fryer
- Panadas stay deliciously crispy for up to 4 hours in a warming unit.
- No condiments needed – ideal for C-stores, foodservice or concessions
- Shelf-life guidelines: Frozen – 455 days at or below 10° F, Refrigerated – 7 days at or below 40° F
- Case Pack Info: 24 Panadas per case (3 packs of 8, 3 oz each)



**CHEESY PEPPERONI  
PANADAS**

**24 PER CASE**

## Ingredients

WATER, ENRICHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, NONFAT MILK, CULTURES, SALT, ENZYMES), PEPPERONI (PORK, SALT, NATURAL FLAVORS, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, NATURAL HICKORY SMOKE FLAVOR, SODIUM NITRITE), VEGETABLE OIL (SOYBEAN, CANOLA, PALM AND/OR CORN), TOMATO (WITH JUICE, CITRIC ACID, CALCIUM CHLORIDE), TOMATO PASTE (TOMATOES), BATTER MIX (ENRICHED WHEAT FLOUR, [ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], YELLOW CORN FLOUR, CORN STARCH, SALT, LEAVENING [SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE], METHYLCELLULOSE, ONION POWDER, GARLIC POWDER, SPICE), CONTAINS 2% OR LESS OF MODIFIED CORN STARCH, SALT, GRANULATED GARLIC, GUAR GUM, SPICES, GRANULATED ONION. Contains: Wheat, Dairy.

## Shelf Life

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

Case Pack	3/8/3oz
Net Case WT (lbs)	4.50
Gross Case WT (lbs)	5.28
Case Cube	0.37
Case Dimensions	8.5 x 8 x 9.38
Tier and High	26 x 5
Cases per Pallet	130
Sell Unit UPC	
Master Case UPC	1 00 71007 00153 3

## Nutrition Facts

Serving Size 1 Panada  
Serving Per Container 24

Amount Per Serving

**Calories** 220

Calories from  
Fat 110

**% Daily Value\***

**Total Fat** 13g **20%**

Saturated Fat 5g **25%**

Trans Fat 0g

**Cholesterol** 25mg **8%**

**Sodium** 440mg **18%**

**Total Carbohydrate** 20g **7%**

Dietary Fiber 1g **4%**

Sugars 2g  
Includes Added Sugars

Protein 2g **8%**

Vitamin A **6%**

Vitamin C **4%**

Calcium **15%**

Iron 8mg

# Cooking Instructions



## Other

PANADAS ARE COOK AND SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 165° F. EQUIPMENT PERFORMANCE MAY VARY. ADJUST TIME AND TEMPERATURE ACCORDINGLY.



## Fry From Thawed

PREHEAT OIL IN FRYER TO 375° F

PLACE 4 THAWED PANADAS IN FRY BASKET.

PLACE LOADED FRY BASKET INTO PREHEATED OIL AND USE A BASKET LID TO PREVENT PANADAS FROM FLOATING.

THAWED: FRY FOR 2 MINUTES 10 SECONDS

LET REST FOR 2 MINUTE BEFORE SERVING

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

\*CAUTION: PRODUCT MAY BE HOT.\*



## Conventional Oven From Frozen

PREHEAT OVEN TO 400° F

PLACE 6 PANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.

FROZEN: COOK FOR 7 MINUTES 30 SECONDS, FLIP AND BAKE FOR ADDITIONAL 7 MINUTES 30 SECONDS

LET REST FOR 2 MINUTE BEFORE SERVING

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

\*CAUTION: PRODUCT MAY BE HOT.\*



## Conventional Oven From Thawed

PREHEAT OVEN TO 400° F

PLACE 6 PANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.

FROZEN: COOK FOR 5 MINUTES 30 SECONDS, FLIP AND BAKE FOR ADDITIONAL 5 MINUTES 30 SECONDS

LET REST FOR 2 MINUTE BEFORE SERVING

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

\*CAUTION: PRODUCT MAY BE HOT.\*



## Convection Oven From Frozen

PREHEAT OVEN TO 350° F- HIGH FAN

PLACE 6 PANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.

FROZEN: COOK FOR 6 MINUTES, FLIP AND BAKE FOR ADDITIONAL 6 MINUTES

LET REST FOR 2 MINUTE BEFORE SERVING

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

\*CAUTION: PRODUCT MAY BE HOT.\*



## Convection Oven From Thawed

PREHEAT OVEN TO 350° F- HIGH FAN

PLACE 6 PANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.

FROZEN: COOK FOR 4 MINUTES, FLIP AND BAKE FOR ADDITIONAL 4 MINUTES

LET REST FOR 2 MINUTE BEFORE SERVING

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.



### **MERRYCHEF E4S**

MERRYCHEF E4S

SETTINGS: PRE-HEAT TO 475°F, FAN%: 100, WAV%: 60

PLACE 3 PANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER PANADAS

FROZEN: COOK FOR 2 MINUTES

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

\*CAUTION: PRODUCT MAY BE HOT.\*

MERRYCHEF E4S

SETTINGS: PRE-HEAT TO 475°F, FAN%: 100, WAV%: 40

PLACE 3 PANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER PANADAS

THAWED: COOK FOR 1 MINUTE 45 SECONDS

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

\*CAUTION: PRODUCT MAY BE HOT.\*



### **Turbo Chef From Frozen**

TURBOCHEF i3

SETTINGS: PRE-HEAT TO 500°F, TIME%: 100, TOP%: 90, BOT%: 90, WAV%: 50

PLACE 3 PANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER PANADAS

FROZEN: COOK FOR 2 MINUTES 10 SECONDS

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

\*CAUTION: PRODUCT MAY BE HOT.\*



### **Turbo Chef From Refrigerated**

TURBOCHEF i3

SETTINGS: PRE-HEAT TO 500°F, TIME%: 100, TOP%: 100, BOT%: 100, WAV%: 10

PLACE 3 PANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER PANADAS

THAWED: COOK FOR 2 MINUTE 50 SECONDS

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

\*CAUTION: PRODUCT MAY BE HOT.\*



### **Turbo Chef From Frozen**

TURBOCHEF ENCORE 2

SETTINGS: PRE-HEAT TO 500°F

EVENT: 1, TIME%: 100, AIR%: 100, WAV%: 50

PLACE 3 PANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER PANADAS

FROZEN: COOK FOR 1 MINUTE 38 SECONDS

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

LET REST FOR 1 MINUTE BEFORE SERVING.

\*CAUTION: PRODUCT MAY BE HOT.\*



### **Turbo Chef From Refrigerated**

TURBOCHEF ENCORE 2

SETTINGS: PRE-HEAT TO 500°F

EVENT: 1, TIME%: 100, AIR%: 100, WAV%: 5

PLACE 3 PANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER PANADAS

THAWED: COOK FOR 2 MINUTE 50 SECONDS

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

\*CAUTION: PRODUCT MAY BE HOT.\*