

Cheesy Pepper Jack XL Tornado[®] 3.75 oz

Product # 886578

Big, spicy flavors come together in an even bigger, delicious roller-grill choice. The battered flour tortilla is lightly fried to crispy perfection and filled with a melty jack and American cheese blend crafted with an assortment of zesty peppers.

- 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: WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, NEUFCHATEL CHEESE PRODUCT [MILK, NEUFCHATEL CHEESE (MILK, CREAM, BACTERIAL CULTURE), SKIM MILK, PALM OIL, MILK PROTEIN CONCENTRATE, BACTERIAL CULTURE, SALT, CAROB BEAN GUM, LACTIC ACID, MONO AND DIGLYCERIDES, CITRIC ACID, APO-CAROTENAL], PROCESSED MONTEREY JACK AND AMERICAN CHEESE BLEND WITH PEPPERS [MONTEREY JACK AND AMERICAN CHEESES (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), WATER, SKIM MILK, PALM OIL, SODIUM PHOSPHATES, MODIFIED CORNSTARCH, RED AND GREEN BELL AND JALAPENO PEPPERS, SALT, LACTIC ACID], ROASTED BELL PEPPERS (WITH SALT, CITRIC ACID), VEGETABLE OIL (SOYBEAN AND/OR CANOLA AND/OR CORN OIL), 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), JALAPENO PEPPER (WITH SALT, ACETIC ACID, CALCIUM CHLORIDE), MALTODEXTRIN, MODIFIED CORN STARCH, DEXTROSE, SALT, LACTIC ACID, XANTHAN GUM, DOUGH CONDITIONERS (YEAST, WHEAT GLUTEN, SUGAR, GUAR GUM, MODIFIED POTATO STARCH, SODIUM METABISULFITE). CONTAINS: WHEAT,

Shelf Life

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

Case Pack	4/6/3.75 oz
Net Case WT (lbs)	5.63
Gross Case WT (lbs)	6.07
Case Cube	0.32
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 86578 4

Nutrition Facts

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

Amount Per Serving	
Calories	260
% Daily Value*	
Total Fat 11g	17%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 430mg	18%
Total Carbohydrate 32g	11%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 8g	
Vitamin A	6%
Vitamin C	6%
Calcium	8%
Iron 10g	

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

Cooking Instructions

Roller Grill From Frozen

TORNADOS 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.

Conventional Oven From Frozen

PREHEAT OVEN TO 350° F

COOK FOR 28 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON A 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 A 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 A 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 A 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 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.