



Cheesecake Chimis

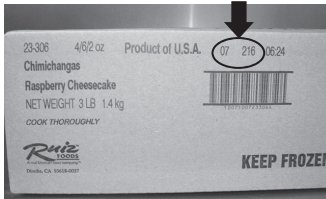
2oz

STANDARD OPERATING PROCEDURES

What You'll Need:

- Cheesecake Chimis (frozen)
- Serving Bags
- Tongs
- Equipment (clean & sanitized)
- Plastic gloves
- Thermometer (clean & sanitized)
- Cheesecake Chimis POS materials available at www.ruizfoodservice.com

Storage & Thawing:



- Product may be stored frozen for up to one year from the 5-digit manufacture date on the case. The first two digits indicate the year (2007 in example shown). The last three digits indicate the day of the year (216th day in example, or August 4).
- It is recommended that the cases be labeled with the date the product was pulled from the freezer. Rotate first in first out.
- Never microwave or force thaw Cheesecake Chimis.

Quality Check After Cooking:

- Medium golden brown color
- Crispy crust texture
- Use a sanitized pocket thermometer to ensure that core temperature has reached or exceeded 161°F before serving.
- No excessive drying, cracking or browning

COOKING INSTRUCTIONS

Cheesecake Chimis 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.



Deep Fryer:

- Preheat oil in fryer to 350°F.
- Place Cheesecake Chimis in a fry basket.
- Heat no more than 6 per basket for optimum product quality.
- Place loaded fry basket into preheated oil for time shown in chart.
- Temperatures may vary. Use a pocket thermometer for accuracy.
- Let stand for 1 minute before serving.

TIMES & TEMPS

FROZEN	350°F	6 minutes 30 seconds
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CAUTION: PRODUCT MAY BE HOT



Convection Oven:

- Preheat oven to appropriate temperature shown in chart.
- Place Cheesecake Chimis 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.
- Temperatures may vary. Use a pocket thermometer for accuracy.
- Let stand for 2 minutes before serving.

TIMES & TEMPS

FROZEN	350°F	12 minutes
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CAUTION: PRODUCT MAY BE HOT

Serving Cheesecake Chimis:



Hot to Go:

Place one or two Cheesecake Chimis in one of the provided sleeves. Flavor is indicated on each sleeve. Either serve to customer immediately or place in holding unit at 140°F for 2-3 hours.

Full Service:

Pool cream or fruit sauce on dessert plates and top with one or two Cheesecake Chimis. Also delicious when accompanied with ice cream or fresh fruit drizzled with a variety of sauces.



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