



Standard Operating Procedures



Storage & Thawing:



- Product may be stored frozen for up to 15 months from the 5-digit manufacture date on the case. The first two digits indicate the year (2022 in example shown). The last three digits indicate the day of the year (110th day in example, or April 20).
- 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 exceeds 161°F before serving.
- No excessive drying, cracking or browning
- After cooking, place one or two Cheesecake Chimis in one of the provided serving sleeves.
- Place in a hot case at 140°F for **2-3 hours.**



Cheesecake Chimi Preparation

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

Cook 6 Chimis

Frozen: 350°F for 6 Minutes 30 Seconds
Let rest for 1 minute before serving.

CAUTION: PRODUCT MAY BE HOT

- 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.

CONVECTION OVEN

Frozen: 350°F for 13 Minutes
Let rest for 2 minutes before serving.

CAUTION: PRODUCT MAY BE HOT

- Preheat oven to appropriate temperature shown in chart.
- Place Cheesecake Chimis on a cooking sheet that has been lined with parchment paper.
- 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.