



## 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 Mini Chimis.

# Cheesecake Mini Chimi Preparation

Cheesecake Mini Chimis 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.

## DEEP FRYER

### Cheesecake Mini Chimis – Cook 6 Chimis

**Frozen:** 350°F for 8 Minutes

*Let rest for 1 minute before serving.*

- 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.

**CAUTION: PRODUCT MAY BE HOT**

## CONVECTION OVEN

### Cheesecake Mini Chimis – Cook 6 Chimis

**Frozen:** 350°F for 13 Minutes

*Let rest for 2 minutes before serving.*

- Preheat oven to 350°F.
- Place 6 Cheesecake Chimis on a cooking sheet that has been lined with parchment paper.
- Place in preheated oven for time shown.
- Temperatures may vary. Use a pocket thermometer for accuracy.
- Let stand for 2 minutes before serving.

**CAUTION: PRODUCT MAY BE HOT**

## CONVENTIONAL OVEN

### Cheesecake Mini Chimis – Cook 6 Chimis

**Frozen:** 350°F for 19 Minutes 30 Seconds

*Let rest for 2 minute before serving.*

- Preheat oven to 350°F.
- Place 6 Cheesecake Chimis on a cooking sheet that has been lined with parchment paper.
- Place in preheated oven for time shown.
- Temperatures may vary. Use a pocket thermometer for accuracy.
- Let stand for 2 minutes before serving.

**CAUTION: PRODUCT MAY BE HOT**

### 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 165°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 **4 hours.**

