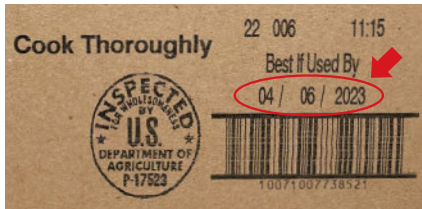




Standard Operating Procedures



Storage



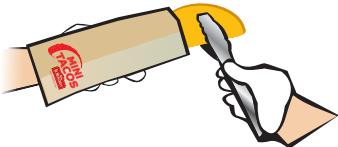
Product may be stored frozen for up to 15 months from the production date. The expiration date is printed above the barcode on the case.

Quality Check After Cooking:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F / 74°C.
- After cooking, place up to three Mini Tacos into the provided serving sleeve or alternative packaging.
- Hold for up to **4 hours** as long as core temperature remains above 140°F / 60°C. Discard if below 140°F / 60°C.
- Discard Mini Tacos that are excessively cracked or dried out.

Serving Instructions

1. Place up to three fully cooked Mini Tacos into serving sleeve.



Mini Tacos Preparation

Mini Tacos are cook-and-serve products and should be cooked to an internal temperature that reaches or exceeds 165°F / 74°C. Equipment performance may vary. Adjust time and temperature accordingly.

CONVECTION OVEN

Beef Mini Tacos – Cook 9 Mini Tacos

Frozen: 350°F / 177°C for 12 Minutes

Thawed: 350°F / 177°C for 6 Minutes

Let rest for 1 minute before serving.

- Preheat oven to temperature shown.
- Place Mini Tacos on a cooking sheet that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F / 74°C. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

TURBOCHEF ENCORE 2



Beef Mini Tacos – Cook 4 Mini Tacos

Frozen: 500°F / 260°C for 1 Minute 20 Seconds

TIME%: 100	AIR%: 70	WAV%: 60
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Thawed: 500°F / 260°C for 2 Minutes 55 Seconds

TIME%: 100	AIR%: 100	WAV%: 0
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Let rest for 1 minute before serving.

ENCORE 2

- Place 4 Mini Tacos in basket lined with parchment paper. Use screen mesh to cover Mini Tacos.
- Cook for time shown.
- Temperature of the filling must exceed 165°F / 74°C. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

MERRYCHEF E4S



Beef Mini Tacos – Cook 4 Mini Tacos

Frozen: 475°F / 246°C for 1 Minute 10 Seconds

TIME%: 100	AIR%: 70	WAV%: 60
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Thawed: 450°F / 232°C for 2 Minutes 45 Seconds

TIME%: 100	AIR%: 100	WAV%: 0
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Let rest for 1 minute before serving.

- Place 4 Mini Tacos in basket lined with parchment paper. Use screen mesh to cover Mini Tacos.
- Cook for time shown.
- Temperature of the filling must exceed 165°F / 74°C. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

DEEP FRYER

Beef Mini Tacos – Cook 6 Mini Tacos

Frozen: 375°F / 190°C for 3 Minutes

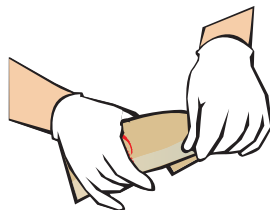
Thawed: 375°F / 190°C for 1 Minute 30 Seconds

Let rest for 1 minute before serving.

- Preheat oil in fryer to temperature shown.
- Place frozen Mini Tacos in fry basket.
- Place loaded fry basket into preheated oil and use a basket lid to prevent Mini Tacos from floating. Fry for the time shown.
- Temperature of the filling must exceed 165°F / 74°C. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

2. Fold over open end of sleeve.



3. Place Mini Tacos in a warming unit for up to **4 hours** as long as core temperature remains above 140°F / 60°C, or serve immediately as is or with side dishes.

