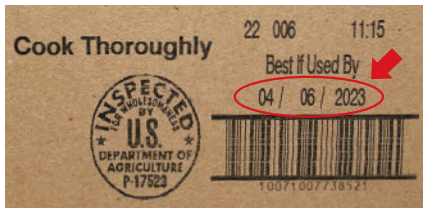




Standard Operating Procedures



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.
- After cooking, place up to two Flautas into the provided serving sleeve or alternative packaging.
- Hold for up to **4 hours** as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard Flautas that are excessively cracked or dried out.

Grande Flautas Preparation

Grande Flautas 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.

CONVECTION OVEN

Spicy Shredded Beef and **Egg, Cheese & Chorizo** - Cook 6 Flautas
 Frozen: 350°F for 16 Minutes
 Thawed: 350°F for 11 Minutes
 Let rest for 1 minute before serving.

Chicken & Green Chile - Cook 6 Flautas
 Frozen: 350°F for 18 Minutes
 Thawed: 350°F for 11 Minutes
 Let rest for 1 minute before serving.

- Preheat oven to temperature shown.
- Place 6 Flautas on a cooking sheet that has been lined with parchment paper or lightly coated with cooking spray.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

CONVENTIONAL OVEN

Spicy Shredded Beef, Egg, Cheese & Chorizo and **Chicken & Green Chile** - Cook 6 Flautas
 Frozen: 400°F for 22 Minutes
 Thawed: 400°F for 17 Minutes
 Let rest for 1 minute before serving.

- Preheat oven to temperature shown.
- Place 6 Flautas on a cooking sheet that has been lined with parchment paper or lightly coated with cooking spray.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

TURBOCHEF ENCORE 2

Spicy Shredded Beef - Cook 3 Flautas
 Frozen: 500°F for 2 Minutes 20 Seconds

TIME%: 100	AIR%: 90	WAV%: 70
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 Thawed: 500°F for 1 Minute 20 Seconds

TIME%: 100	AIR%: 90	WAV%: 70
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 Let rest for 1 minute before serving.

Egg, Cheese & Chorizo and **Chicken & Green Chile** - Cook 3 Flautas
 Frozen: 500°F for 2 Minutes 20 Seconds

TIME%: 100	AIR%: 90	WAV%: 70
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 Thawed: 500°F for 1 Minute 30 Seconds

TIME%: 100	AIR%: 90	WAV%: 70
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 Let rest for 1 minute before serving.

- Place 3 Flautas in basket lined with parchment paper. Use screen mesh to cover Flautas.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

MERRYCHEF E4S

Spicy Shredded Beef - Cook 3 Flautas
 Frozen: 475°F for 2 Minutes 15 Seconds

AIR%: 90	WAV%: 70
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 Thawed: 475°F for 1 Minute 30 Seconds

AIR%: 90	WAV%: 70
----------	----------

 Let rest for 1 minute before serving.

Egg, Cheese & Chorizo and **Chicken & Green Chile** - Cook 3 Flautas
 Frozen: 475°F for 2 Minutes 20 Seconds

AIR%: 90	WAV%: 70
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 Thawed: 475°F for 1 Minute 35 Seconds

AIR%: 90	WAV%: 70
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 Let rest for 1 minute before serving.

- Place 3 Flautas in basket lined with parchment paper. Use screen mesh to cover Flautas.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT



Scan for digital instructions