



FRENCH TOAST & SAUSAGE TORNADOS

86268

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.03
Case Cube	0.2484
Case Dimensions	5.25 x 7.56 x 10.81
Tier and High	22 x 8
Cases per Pallet	176
Sell Unit UPC	
Master Case UPC	1 00 71007 86268 4



Ingredients

INGREDIENTS: FULLY COOKED MAPLE SAUSAGE LINK, MADE WITH MECHANICALLY SEPARATED TURKEY, BHA, BHT AND CITRIC ACID ADDED TO HELP PROTECT FLAVOR (MECHANICALLY SEPARATED TURKEY, WATER, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: SUGAR, SALT, SPICES, DEXTROSE, BROWN SUGAR, DEHYDRATED PORK STOCK (PORK STOCK, NATURAL FLAVOR), MAPLE SUGAR, SEASONING (GLUCOSE, CARAMEL COLOR, CORN SYRUP, PURE MAPLE SYRUP), CITRIC ACID, BHA, BHT)), WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (SOYBEAN, SUNFLOWER, CANOLA AND/OR CORN OIL), BATTER MIX (WHEAT FLOUR, YELLOW CORN FLOUR, DEXTROSE, CORNSTARCH, SUGAR, TAPIOCA DEXTRIN, EGGS, NONFAT MILK, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), SALT, MODIFIED FOOD STARCH, NATURAL AND ARTIFICIAL FLAVORS, SPICE, SUCRALOSE, GUAR GUM, MAPLE SYRUP, BROWN SUGAR MOLASSES), MALTODEXTRIN, TORTILLA FLOUR BLEND (SALT, RICE FLOUR, GUAR GUM, WHEAT, SODIUM BICARBONATE, CORN STARCH, WHEAT STARCH, FOOD STARCH, DOUGH CONDITIONERS (SODIUM METABISULFITE, SODIUM STEAROYL LACTYLATE, L-CYSTEINE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE), MICROCRYSTALLINE CELLULOSE, SILICON DIOXIDE (TO PREVENT CAKING)), DEXTROSE.
CONTAINS: WHEAT, MILK, SOY, EGGS.

Nutrition Facts

Serving Size 1 Piece (85g)

Servings Per Container 24

Amount Per Serving

Calories 190 **Calories from Fat** 80

% Daily Value *

Total Fat 9g **14%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 25mg **8%**

Sodium 400mg **17%**

Total Carbohydrate 22g **7%**

Dietary Fiber 1g **4%**

Sugars 1g

Protein 7g

Vitamin A 0% • **Vitamin C** 0%

Calcium 4% • **Iron** 10%

* Percent Daily Values based on a 2,000 Calorie Diet.

Cooking Instructions

Conventional oven from frozen

PREHEAT OVEN TO 350° F

COOK FOR 25 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED.

CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

Conventional oven from thawed

PREHEAT OVEN TO 450° F

COOK FOR 12 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED.

CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

Convection oven from frozen

PREHEAT OVEN TO 325° F, SET FAN TO HI

COOK FOR 15 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED, CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

Convection oven from thawed

PREHEAT OVEN TO 325° F, SET FAN TO HI

COOK FOR 12 MINUTES

PREHEAT OVEN TO APPROPRIATE TEMPERATURE SHOWN IN CHART.

PLACE TORNADOS ON COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER OR LIGHTLY COATED WITH COOKING SPRAY.

PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED, CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

Fry from thawed

PREHEAT OIL TO 375° F

COOK FOR 3 MINUTES 3 SECONDS

PLACE THAWED TORNADOS INTO FRY BASKET AND CLOSE LID, OR USE SECOND FRY BASKET AS LID TO PREVENT TORNADOS FROM FLOATING.

PLACE LOADED FRY BASKET INTO PREHEATED OIL FOR TIME SHOWN IN CHART, OR UNTIL 161°F IS ACHIEVED.

CHECK TEMPERATURE AND IF NECESSARY, CONTINUE COOKING UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

DO NOT FRY FROZEN TORNADOS.

Roller Grill from frozen

SEE INSTRUCTIONS FOR COOK TIME

PREHEAT ROLLER GRILL ON "10" OR "HIGH" SETTING FOR 10 MINUTES REDUCE TEMPERATURE TO "7" OR "MEDIUM".

FILL ROLLER GRILL WITH FROZEN TORNADOS.

USE FLAVOR GRILL TAGS TO SEPARATE FLAVORS.

USE "NOT READY" GRILL TAGS UNTIL COOKED.

COOK TORNADOS UNTIL INTERNAL CORE TEMPERATURE REACHES OR EXCEEDS 161°F.

IF A TORNADO WILL NOT ROLL, FLIP IT END TO END.

REMOVE "NOT READY" GRILL TAGS WHEN READY TO SERVE PLACE FULLY COOKED TORNADOS IN THE SLEEVES PROVIDED AND HAND TO CUSTOMER.

COOKED TORNADOS MAY BE HELD ON GRILL – OR IN A WARMING CASE – UP TO 4 HOURS AS LONG AS CORE TEMPERATURE REMAINS BETWEEN 140°F AND 160°F.

AS PRODUCT SELLS, CONSOLIDATE COOKED TORNADOS FORWARD PLACE FROZEN TORNADOS TOWARD THE BACK OF GRILL BEHIND "NOT READY" TAG UNTIL THEY ARE PROPERLY COOKED AND READY FOR SALE.