BEEF & CHEESE EMPANADAS

73482

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.2
Case Cube	0.37
Case Dimensions	9 3/8 x 8
Tier and High	26 x 5
Cases per Pallet	130
Sell Unit UPC	0 71007
Master Case UPC	1 00 710

Ingredients

WATERWHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SEASONED BEEF TOPPING(BEEF, WATER, DEHYDRATED ONION, SALT, CHILI PEPPER, SPICES, SUGAR, SODIUM PHOSPHATE, GARLIC), MONTEREY JACK CHEESE WITH PEPPERS(PASTEURIZED MILK, JALAPENO PEPPERS, CHEESE CULTURES, SALT, ACETIC ACID, CALCIUM CHLORIDE, ENZYMES), LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), VEGETABLE OIL (SOYBEAN, CANOLA, PALM AND/OR CORN OIL), BATTER MIX (YELLOW CORN FLOUR, ENRICHED BLEACHED WHEAT FLOUR, (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), DRIED GARLIC, DRIED ONION, GUAR GUM, SPICE),CONTAINS 2% OR LESSONION, MODIFIED CORN STARCH, JALAPENO PEPPERS (WITH SALT, ACETIC ACID, CALCIUM CHLORIDE), CHILI PEPPER, DEXTROSE, MODIFIED FOOD STARCH, YEAST, SALT, SPICES, LACTIC ACID (WITH CALCIUM LACTATE), GRANULATED GARLIC, GUAR GUM, SODIUM METABISULFITE.CONTAINS: WHEAT, MILK.





Nutrition Facts

Serving Size 1 EMPANADA (85g) Servings Per Container 24

Amount Per Serving		
Calories 240	Calories from Fat	130
	% Daily	Value
Total Fat 14g		22%
Saturated Fat 6g		30%
Trans Fat Og		
Cholesterol 25mg		8%
Sodium 360mg		15%
Total Carbohydrate	20g	7%
Dietary Fiber 1g		4%
Sugars Og		
Protein 8g		
Vitamin A 6%	• Vitamin C	2%
Calcium 10%	• Iron	8%
* Percent Daily Valu		

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
DEEP_FRYER	375°F	NOT RECCOMENDE D	4 MINUTES	PREHEAT OIL IN FRYER TO 375°F. PLACE 4 THAWED EMPANADAS IN FRY BASKET. PLACE LOADED FRY BASKET INTO PREHEATED OIL AND USE A BASKET LID TO PREVENT EMPANADAS FROM FLOATING. FRY FOR THE TIME SHOWN IN THE CHART. TEMPERATURE OF FILLING MUST EXCEED 161°F. LET REST FOR 1 MINUTE BEFORE SERVING.
CONVECTION	350°F	15 MINUTES	12 MINUTES	PREHEAT OVEN TO TEMPERATRE SHOWN ON CHART. PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER. PLACE IN PREHEATED OVEN FOR THE TIME SHOWN IN CHART. TEMPERATURE OF THE FILLING MUST EXCEED 161°F. USE POCKET THERMOMETER FOR ACCURACY. LET REST FOR 1 MINUTE BEFORE SERVING.
CONVENTIONAL OVEN	- 400°F	16 MINUTES	13 MINUTES	PREHEAT OVEN TO TEMPERATRE SHOWN ON CHART. PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER. PLACE IN PREHEATED OVEN FOR THE TIME SHOWN IN CHART. TEMPERATURE OF THE FILLING MUST EXCEED 161°F. USE POCKET THERMOMETER FOR ACCURACY. LET REST FOR 1 MINUTE BEFORE SERVING.

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OTHER	475°F	1 MINUTE 26 SECONDS	1 MINUTE 5 SECONDS	TURBO CHEF (ENCORE 2) - PREHEAT OVEN TO TEMPERATURE SHOWN ON CHART. PLACE 4 EMPANADAS ON BASKET COOKING SHEET LINED WITH PARCHMENT PAPER AND USE SCREEN MESH TO COVER. PLACE IN PREHEATED OVEN FOR THE TIME SHOWN IN THE CHART. TEMPERATURE OF THE FILLING MUST EXCEED 161°F. USE POCKET THEREMETER FOR ACCURACY. LET REST FOR 1 MINUTE BEFORE SERVING.
OTHER				FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH 161°F. SINCE EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY. *CAUTION: PRODUCT MAY BE HOT.*

CHICKEN & CHEESE EMPANADAS

73852

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.28
Case Cube	0.37
Case Dimensions	9 3/8 x 8 x 8 1 /2
Tier and High	26 x 5
Cases per Pallet	130
Sell Unit UPC	0 71007 73213 3
Master Case UPC	1 00 71007 73852 1

Ingredients

WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATERCHARBROILED WHITE CHICKEN (WHITE CHICKEN MEAT, WATER, RICE STARCH, SALT, SODIUM PHOSPHATE)CHEDDAR CHEESE(CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO COLOR), VEGETABLE OIL (SOYBEAN, CANOLA, PALM AND/OR CORN OIL), LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), BATTER MIX(YELLOW CORN FLOUR, ENRICHED BLEACHED WHEAT FLOUR, (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), DRIED GARLIC, DRIED ONION, GUAR GUM, SPICE), CONTAINS 2% OR LESSONION, CHIPOTLE PUREE (WATER, VINEGAR, CHIPOTLE JALAPENO, TOMATO PASTE, DRIED RED CHILE PEPPERS, GARLIC POWDER, ONION POWDER, SALT AND SPICES), MODIFIED CORN STARCH, SALT, DEXTROSE, MODIFIED FODD STARCH, LACTO CALDI (WITH CALCIUM LACTATE), GRANULATED GARLIC, PAPRIKA, YEAST, SPICES, GUAR GUM, GLUCONO-DELTA-LACTONE, SODIUM METABISULFITE.CONTAINS: WHEAT, MILK.





Nutrition Facts

Serving Size 1 EMPANADA (85g) Servings Per Container 24

Amount Per Serving		
Calories 200	Calories from Fat	90
	% Daily	Value
Total Fat 10g		15%
Saturated Fat 4.5	Ś	23%
Trans Fat Og		
Cholesterol 25mg		8%
Sodium 330mg		14%
Total Carbohydrate	19g	6%
Dietary Fiber 1g		4%
Sugars Og		
Protein 9g		
Vitamin A 6%	• Vitamin C	0%
Calcium 10%	• Iron	8%
* Percent Daily Valu		

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
DEEP_FRYER	375°F	NOT RECCOMENDE D	4 MINUTES	PREHEAT OIL IN FRYER TO 375°F. PLACE 4 THAWED EMPANADAS IN FRY BASKET. PLACE LOADED FRY BASKET INTO PREHEATED OIL AND USE A BASKET LID TO PREVENT EMPANADAS FROM FLOATING. FRY FOR THE TIME SHOWN IN THE CHART. TEMPERATURE OF FILLING MUST EXCEED 161°F. LET REST FOR 1 MINUTE BEFORE SERVING.
CONVECTION	350°F	15 MINUTES	12 MINUTES	PREHEAT OVEN TO TEMPERATRE SHOWN ON CHART. PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER. PLACE IN PREHEATED OVEN FOR THE TIME SHOWN IN CHART. TEMPERATURE OF THE FILLING MUST EXCEED 161°F. USE POCKET THERMOMETER FOR ACCURACY. LET REST FOR 1 MINUTE BEFORE SERVING.
CONVENTIONAL OVEN	- 400°F	16 MINUTES	13 MINUTES	PREHEAT OVEN TO TEMPERATRE SHOWN ON CHART. PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER. PLACE IN PREHEATED OVEN FOR THE TIME SHOWN IN CHART. TEMPERATURE OF THE FILLING MUST EXCEED 161°F. USE POCKET THERMOMETER FOR ACCURACY. LET REST FOR 1 MINUTE BEFORE SERVING.

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OTHER	475°F	1 MINUTE 26 SECONDS	1 MINUTE 5 SECONDS	TURBO CHEF (ENCORE 2) - PREHEAT OVEN TO TEMPERATURE SHOWN ON CHART. PLACE 4 EMPANADAS ON BASKET COOKING SHEET LINED WITH PARCHMENT PAPER AND USE SCREEN MESH TO COVER. PLACE IN PREHEATED OVEN FOR THE TIME SHOWN IN THE CHART. TEMPERATURE OF THE FILLING MUST EXCEED 161°F. USE POCKET THEREMETER FOR ACCURACY. LET REST FOR 1 MINUTE BEFORE SERVING.
OTHER				FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH 161°F. SINCE EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY. *CAUTION: PRODUCT MAY BE HOT.*

CHEESY PEPPER JACK TORNADOS

86044

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	12 5/16 x 7 15/16 x 4 7/8
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00 71007 86044 4

Ingredients

WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, NHEAT FLOOR (ENRICHED WITH INACIA, REDUCED INON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUBSTITUTE NEUFCHATEL CHESE (MILK, NEUFCHATEL CHESE (PASTEURIZED MILK AND CREAM, BACTERIAL CULTURE), SKIM MILK (NON FAT MILK), PALM OIL, MILK PROTEIN CONCENTRATE, BACTERIAL CULTURE, SALT, CAROB BEAN, GUM, LACTIC ACID, MONO-AND DIGLYCERIDES, CITRIC ACID AS A PRESERVATIVE, APOCAROTENAL (COLOUR)), PROCESSED JACK AND AMERICAN CHEESE WITH PEPPERS (JACK AND AMERICAN CHEESE (MILK, CHEESE CULTURE, SALT, MICROBIAL ENZYMES), WATER, SKIM MILK (NON FAT MILK), PADRESC ULTURE, SALT, MICROBIAL ENZYMES), WATER, SKIM MICK (NON FAT MICK), PALMOL, SODIA PHOSPHATES, MODIFIED POTATO STARCH, PEPPERS (RED & GREEN JALAPENO PEPPERS), SALT, LACTIC ACID), VEGETABLE OIL (SOYBEAN AND/OR SUNFLOWER AND/OR CANOLA AND/OR CORN OIL), ROASTED BELL PEPPERS (WITH SALT, CITRIC ACID), BATTER MIX (CORN FLOUR, BLEACHED WHEAT FLOUR, SPICES, SALT, JALAPENO PEPPER, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, PAPRIKA, TURMERIC, NATURAL FLAVOUR), JALAPENO PEPPER (WITH SAL ACETIC ACID, CALCIUM CHLORIDE), MALTODEXTRIN, TORTILLA FLOUR BLEND (SALT, RICE FLOUR, GUAR GUM, WHEAT, SODIUM BICARBONATE, CORN STARCH, WHEAT STARCH, POTATO STARCH, DOUGH CONDITIONERS (SODIUM METABISULFITE, SODIUM STEAROYL-2- LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE), MICROCRYSTALLINE CELLULOSE, SILICON DIOXIDE (TO PREVENT CAKING)), DEXTROSE, MODIFIED CORN STARCH, XANTHAN GUM.CONTAINS: WHEAT, MILK.





Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Servin	g	
Calories 220	Calories from Fat	110
	% Daily	Value '
Total Fat 12g		18%
Saturated Fat 5	g	25%
Trans Fat Og		
Cholesterol 25mg	ś	8%
Sodium 240mg		10%
Total Carbohydrate	22g	7%
Dietary Fiber Og		0%
Sugars 1g		
Protein 7g		
Vitamin A 10%	• Vitamin C	4%
Calcium 10%	• Iron	10%

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 SECONDS	PREHEAT OIL IN DEEP FRYER TO 375°F, PLACE THAWED TORNADOS INTO FRY 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
OTHER	SEE INSTRUCT IONS	-		ROLLER GRILL - 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

SUPREME OMELET TORNADOS

86095

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	12 5/16 >
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00 710

I.5 5.26 0.276 12 5/16 x 7 15/16 x 4 7/8 20 x 9 80 I/A 100 71007 86095 6

Ingredients

INGREDIENTS: WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SCRAMBLED EGGS (WHOLE EGGS, NONFAT MILK, MODIFIED CORN STARCH, SALT, XANTHAN GUM, CITRIC ACID, PEPPER), MONTEREY JACK AND CHEDDAR CHEESES ([CULTURED PASTEURIZED MILK, SALT, ENZYMES], ANNATTO COLOR), VEGETABLE OIL (SOYBEAN, SUNFLOWER, CANOLA AND/OR CORN OIL), BATTER MIX (YELLOW CORN FLOUR, BLEACHED WHEAT FLOUR, SPICES, SALT, JALAPENO PEPPER, LEAVENING (SODIUM ACID PROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, OLEORESIN PAPRIKA AND TURMERIC, NATURAL FLAVOR), COOKED SAUSAGE (PORK, WATER, SOY PROTEIN CONCENTRATE, SALT, SPICES, CORN SYRUP SOLIDS, SUGAR, AUTOLYZED YEAST EXTRACT, SPICE EXTRACTIVE), CHEESE SAUCE (WATER, CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO COLOR), MODIFIED CORN STARCH, CREAM CHEESE [PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, STABILIZERS (XANTHAN, LOCUST BEAN AND GUAR GUMS)], CANOLA OIL, CONTAINS 2% OR LESS NONFAT DRY MILK, WHEY, SODIUM PHOSPHATE, POTASSIUM PHOSPHATE, SALT, CORN STARCH, LACTIC ACID, MILKFAT, NATURAL FLAVORS, PROPIONIC ACID, ENZYME MODIFIED BUTTER OIL, MONOGLYCERIDES, POTASSIUM HYDROXIDE, SUGAR, YEAST EXTRACT, CARRAGEENAN, ANNATTO COLOR), BELL PEPPER, COOKED HAM (CURED WITH WATER, DEXTROSE, SALT, POTASSIUM LACTATE, SODIUM PHOSPHATE, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE), COOKED BACON (CURED WITH WATER, SALT, SUGAR, SMOKE FLAVORING, SODIUM PHOSPHATE, SODIUM CONDITIONERS (SALT, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, ENZYMES, SODIUM MITRITE), CONTAINS 1% OR LESS ONION, MALTODEXTRIN, JALAPENO PUREE (WITH SALT, ACETIC ACID), MODIFIED CORN STARCH, DOUGH CONDITIONERS (SALT, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, ENZYMES, SODIUM METABISULPHITE, SODIUM STEAROYL LACTYLATE, L-CYSTEINE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE, MICROCRYSTALLINE CELLULOSE), DEXTROSE, TOMATO PASTE (TOMATOES), VINEGAR, SALT.CONTAINS: WHEAT, MILK, EGGS, SOY.



Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Serving			
Calories 190	Calories	from Fat	80
		% Daily	Value
Total Fat 9g			14%
Saturated Fat 2.5	g		13%
Trans Fat Og			
Cholesterol 30mg			10%
Sodium 270mg			11%
Total Carbohydrate	22g		7%
Dietary Fiber 1g			4%
Sugars 1g			
Protein 6g			
Vitamin A 4%	•	Vitamin C	4%
Calcium 6%	•	Iron	8%
* Percent Daily Valu		on	

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 SECONDS	PREHEAT OIL IN DEEP FRYER TO 375°F, PLACE THAWED TORNADOS INTO FRY 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
OTHER	HER SEE INSTRUCTIONS		5	ROLLER GRILL - 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

EGG, BACON, CHEESE & SALSA TORNADOS

86144

Case Pack	
Net Case WT(lbs)	
Gross Case WT(lbs)	
Case Cube	
Case Dimensions	
Tier and High	
Cases per Pallet	
Sell Unit UPC	
Master Case UPC	

3/8/3 oz 4.5 5.26 0.276 12 5/16 x 7 15/16 x 4 7 /8 20 x 9 180 N/A 1 00 71007 86144 1

Ingredients

WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SCRAMBLED EGGS (LIQUID WHOLE EGGS, SKIM MILK, MODIFIED CORNSTARCH, SALT, XANTHAN GUM, CITRIC ACID, SPICES), VEGETABLE OIL (SOYBEAN AND/OR CANOLA AND/OR CORN), SALSA [ONION, GREEN CHILLI PEPPERS (WITH SALT, CITRIC ACID, CALCIUM CHLORIDE), TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), TOMATO PASTE, VINEGAR, JALAPENO PEPPERS (WITH SALT, ACETIC ACID, WATER, CALCIUM CHLORIDE)], PROCESSED MONTEREY JACK AND AMERICAN CHEESE PRODUCT WITH PEPPERS (MONTEREY JACK AND AMERICAN CHEESES (MILK, BACTERIAL CULTURE, SALT MICROBIAL ENZYME), WATER, SKIM MILK, PALM OIL, SODIUM PHOSPHATE, MODIFIED CORNSTARCH, RED AND GREEN JALAPENO PEPPERS, SALT, LACTIC ACID), COOKED BACON (PORK, WATER, SALT, SUGAR, SMOKE FLAVOUR, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, SODIUM NITRITE), BATTER MIX [YELLOW CORN FLOUR, BLEACHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE RIBOFLAVIN, FOLIC ACID), SPICES, SALT, JALAPENO PEPPERS, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, OLEORESIN OF PAPRIKA AND TURMERIC, NATURAL FLAVOUR], CHEESE SAUCE (WATER, AGED CHEDDAR CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME, ANNATTO), MODIFIED CORNSTARCH, CREAM CHEESE PRODUCT (MILK, CREAM, BACTERIAL CULTURE, SALT, XANTHAN, GUAR AND CAROB BEAN GUMS), CANOLA OIL, PARTLY SKIMMED MILK POWDER, WHEY, SALT, SODIUM PHOSPHATE, DIPOTASSIUM PHOSPHATE, CORNSTARCH, LACTIC ACID, PROPIONIC ACID, MONO AND DIGLYCERIDES, BUTTER OIL, POTASSIUM HYDROXIDE, SUGAR, YEAST EXTRACT, CARRAGEENAN, NATURAL FLAVOUR, ANNATTO), MALTODEXTRIN, DOUGH CONDITIONERS (SALT, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, AMYLASE, SODIUM METABISULPHITE, SODIUM STEAROYL-2-LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE, MICROCRYSTALLINE CELLULOSE), MODIFIED CORNSTARCH, DEXTROSE, CHEDDAR FLAVOUR (CORN SYRUP SOLIDS, CHEDDAR CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), SALT, YEAST EXTRACT, DISODIUM PHOSPHATE, NATURAL FLAVOURS, ANNATTO {COLOUR}}, SALT, SPICES, GARLIC (WITH CITRIC ACID) .CONTAINS: WHEAT, EGGS, MILK.

Cooking Instructions



Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Serving		
Calories 180	Calories from Fat	60
	% Daily	/ Value '
Total Fat 7g		11%
Saturated Fat 2g		10%
Trans Fat Og		
Cholesterol 35mg		12 %
Sodium 310mg		13%
Total Carbohydrate	22g	7%
Dietary Fiber 1g		4%
Sugars 1g		
Protein 6g		
Vitamin A 4%	Vitamin C	4%
Calcium 4%	• Iron	8%
* Percent Daily Valu a 2,000 Calorie Diet		

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350°F	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 SECONDS	PREHEAT OIL IN DEEP FRYER TO 375°F, PLACE THAWED TORNADOS INTO FRY 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
OTHER	SEE INSTRUCT IONS	-		ROLLER GRILL - 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

GRILLED CHICKEN & CHEDDAR TORNADOS

86158

Case Pack	3/8/
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.27
Case Dimensions	12 5
Tier and High	20 >
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00

Ingredients

/8/3 oz .5 .26 .276 2 5/16 x 7 15/16 x 4 7/8 0 x 9 80 I/A 00 71007 86158 8

WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CHARBROILED CHICKEN STRIPS WITH CARRAGEENAN (CHICKEN THIGH MEAT, CHICKEN WHITE MEAT, WATER, CORN OIL, SALT,

SODIUM PHOSPHATE, CARRAGEENAN), VEGETABLE OIL (SOYBEAN AND/OR SUNFLOWER AND/OR CANOLA AND/OR CORN OIL), CHEDDAR AND MONTEREY JACK CHEESES (CHEESE [MILK, BACTERIAL CULTURE, SALT, CALCIUM CHLORIDE, MICROBIAL ENZYMES] ANNATTO), BATTER MIX (BLEACHED WHEAT FLOUR, MODIFIED CORNSTARCH, DEXTROSE, SALT, ONION POWDER, SPICES, GARLIC, BAKING POWDER, MUSTARD SEED, MALTODEXTRIN, FLAVOUR [FROM HYDROGENATED COTTONSEED AND SOYBEAN OILS], HYDROLYZED CORN GLUTEN, XANTHAN GUM, SOY SAUCE [FERMENTED SOYBEANS AND WHEAT, SALT], DEXTRIN, NATURAL FLAVOURS WITH EXTRACTS OF PAPRIKA, CORN SYRUP), BELL PEPPER, ONION, GREEN CHILI PEPPERS (WITH CITIC ACID), MODIFIED CORNSTARCH, FAJITA MIX (SALT, CHILI PEPPERS, SUARK, BLACK PEPPER, ONION, SPICES, CUMIN, OREGANO, GARLIC, LEMON POWDER [CORN SYRUP, NATURAL

FLAVOURS (LEMON JUICE SOLIDS, NATURAL FLAVOURS)], SMOKE FLAVOUR, CITRIC ACID), MALTODEXTRIN, TORTILLA FLOUR BLEND (SALT, RICE FLOUR, GUAR GUM, WHEAT FLOUR, SODIUM BICARBONATE, CORN STARCH, WHEAT STARCH, POTATO STARCH,

DOUGH CONDITIONERS (SODIUM METABISULFITE, SODIUM STARCH, WHEAT STARCH, POTATO STARCH, DOUGH CONDITIONERS (SODIUM METABISULFITE, SODIUM STEAROYL LACTYLATE, L-CYSTEINE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE), MICROCRYSTALLINE CELLULOSE, SILICON DIOXIDE (TO PREVENT CAKING)), CHICKEN FLAVOUR (AUTOLYZED YEAST EXTRACT, SALT, BLEACHED WHEAT FLOUR, SUGAR, CHICKEN FLAVOUR, SMOKED TORULA YEAST, DEFATTED SOY FLOUR, CHICKEN FAT), DEXTROSE, JALAPENO

PUREE JALAPENO PEPPERS, SALT, ACETIC ACID, CALCIUM CHLORIDE), SALT.CONTAINS: WHEAT, SOY, MILK, MUSTARD.



Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Serving			
Calories 170	Calo	ories from Fat	60
		% Daily	Value *
Total Fat 6g			9%
Saturated Fat 1g			5%
Trans Fat Og			
Cholesterol 10mg			3%
Sodium 460mg			19%
Total Carbohydrate	22g		7%
Dietary Fiber Og			0%
Sugars 1g			
Protein 7g			
Vitamin A 4%	•	Vitamin C	6%
Calcium 4%	•	Iron	15%
* Percent Daily Valu	ies ba	ised on	

a 2,000 Calorie Diet.

a 2,000 Calorie Diet

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 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
OTHER	SEE INSTRUCT IONS	_		ROLLER GRILL - 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

HABANERO CREAM CHEESE TORNADOS

86216

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	12 5/16
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00 71

3/8/3 oz 1.5 5.26 1.2 5/16 x 7 15/16 x 4 7/8 20 x 9 180 N/A 1 00 71007 86216 5



Ingredients

WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUBSTITUTE NEUFCHATEL CHEESE (MILK, NEUFCHATEL CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE), SKIM MILK, PALM OIL, MILK PROTEIN CONCENTRATE, CHEESE CULTURE, SALT, CAROB BEAN GUM, LACTIC ACID, MONO-AND DIGLYCERIDES, CITRIC ACID AS A PRESERVATIVE, APOCAROTENAL (COLOR)), PROCESSED JACK AND AMERICAN CHEESE WITH PEPPERS PRODUCT (JACK AND AMERICAN CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, SKIM MILK, PALM OIL, SODIUM PHOSPHATE, MODIFIED FOOD STARCH, PEPPERS (RED AND GREEN JALAPENO PEPPERS), SALT, LACTIC ACID), VEGETABLE OIL (SOYBEAN, SUNFLOWER, CANOLA AND/OR CORN OIL), BATTER (YELLOW CORN FLOUR, BLEACHED WHEAT FLOUR, SPICES, PAPRIKA, JALAPENO PEPPER, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), NATURAL FLAVOR, GUAR GUM, OLEORESIN PAPRIKA AND TURMERIC), ROASTED RED BELL PEPPER PUREE (WITH SALT, CITRIC ACID), RED BELL PEPPER, CONTAINS 2% OR LESS MALTODEXTRIN, HABANERO PUREE (WITH WATER, CITRIC ACID, SODIUM BENZOATE - AS PRESERVATIVE), DOUGH CONDITIONERS (SALT, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, ENZYMES, SODIUM METABISULFITE, SODIUM STEAROYL LACTYLATE, L-CYSTEINE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE, MICROCRYSTALLINE CELLULOSE), MODIFIED CORN STARCH, DEXTROSE, XANTHAN GUM.CONTAINS: WHEAT, MILK.

Nutrition Facts

Serving Size 1 PIECE (85g)

Servings	Per	Container	24

ories from Fat % Daily	90 Value 15% 20% 3% 17%
% Daily	15% 20% 3%
	20% 3%
	3%
	17%
	7%
	4%
Vitamin C	6%
Iron	8%

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 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
OTHER	SEE INSTRUCT IONS	_		ROLLER GRILL - 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

FRENCH TOAST & SAUSAGE TORNADOS

86268

Case Pack	3/8
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.1
Case Cube	0.2
Case Dimensions	10
Tier and High	22
Cases per Pallet	176
Sell Unit UPC	N/A
Master Case UPC	10

3/3 oz 5 13 2484 13/16 x 7 9/16 x 5 1/4 x 8 6 A 00 71007 86268 4



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 SUGAR, SPICES, DEXTROSE, BROWN SUGAR, DEHYDRATED PORK BROTH, 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, SUGÁR, 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, DORTILLA 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	Calor	ies from Fat	70
		% Daily	Value '
Total Fat 8g			12%
Saturated Fat 2g			10%
Trans Fat Og			
Cholesterol 25mg			8%
Sodium 200mg			8%
Total Carbohydrate	22g		7%
Dietary Fiber 1g			4%
Sugars 1g			
Protein 7g			
Vitamin A 0%	•	Vitamin C	0%
Calcium 4%	•	Iron	15%

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 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
OTHER	SEE INSTRUCT IONS	_		ROLLER GRILL - 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

SRIRACHA CHICKEN TORNADOS

86376

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	12 5/16 x 7 15/16 x 4
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00 71007 86376 6



Ingredients

WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), COOKED CHICKEN LOAF (CHICKEN, WATER, MODIFIED CORNSTARCH, SALT, SODIUM PHOSPHATE), VEGETABLE OIL (SOYBEAN AND/OR CANOLA AND/OR CORN), JALAPENO PEPPERS AND PUREE (WITH SALT, CITRIC ACID, VINEGAR), ONION, BATTER (YELLOW CORN FLOUR, BLEACHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SPICES (WITH PAPRIKA), JALAPENO PEPPERS, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), NATURAL FLAVOUR, GUAR GUM, OLEORESIN OF PAPRIKA AND TURMERIC), RED BELL PEPPER, TOMATO PASTE, MODIFIED CORNSTARCH, MALTODEXTRIN, FLAVOUR, SPICES, SALT, SUGAR, DOUGH CONDITIONERS (SALT, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, AMYLASE, SODIUM METABISULPHITE, SODIUM STEAROYL-2-LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE, HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE, MICROCRYSTALLINE CELLULOSE), VINEGAR, DEXTROSE, ROASTED CHICKEN FLAVOUR (CHICKEN BROTH, SALT, CHICKEN FAT, CORN OIL, FLAVOURS, XANTHAN GUM) CONTAINS: WHEAT.

15/16 x 4 7/8

Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Serving	<u></u>			
Calories 170	Calories from Fat	50		
	% Daily	Value '		
Total Fat 6g		9%		
Saturated Fat 1g		5%		
Trans Fat Og				
Cholesterol 10mg 3%				
Sodium 400mg 179				
Total Carbohydrate 23g 8%				
Dietary Fiber 1g 49				
Sugars 1g				
Protein 6g				
Vitamin A 8%	• Vitamin C	8%		
Calcium 0%	• Iron	8%		

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 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
OTHER	SEE INSTRUCT IONS	_		ROLLER GRILL - 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

RANCHERO BEEF STEAK & CHEESE TORNADOS

86390

Case Pack	3/
Net Case WT(lbs)	4.
Gross Case WT(lbs)	5.
Case Cube	0.
Case Dimensions	12
Tier and High	20
Cases per Pallet	18
Sell Unit UPC	N
Master Case UPC	1

8/8/3 oz 4.5 5.26 0.276 12 5/16 x 7 15/16 x 4 7/8 20 x 9 180 N/A 1 00 71007 86390 2



Ingredients

INGREDIENTS: WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), COOKED BEEF STEAK (WITH BROTH, SALT), CHEDDAR AND MONTEREY JACK CHEESES (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME, CALCIUM CHLORIDE, ANNATTO), VEGETABLE OILS (SOYBEAN AND/OR SUNFLOWER AND/OR CANOLA AND/OR CORN), BATTER MIX (YELLOW CORN FLOUR, BLEACHED FLOUR, SPICES, SALT, JALAPENO PEPPER, BAKING POWDER, FLAVOUR, GUAR GUM, CELLULOSE GUM, OLEORESIN OF PAPRIKA AND TURMERIC), TOMATO PASTE, RED ENCHLADA SAUCE (WATER, DRIED RED CHILE, SALT, SOYBEAN OIL, FUMARIC ACID, APPLE CIDER VINEGAR, SUGAR, SPICES, GARLIC POWDER), ONION, TEXTURED SOY PROTEIN (WITH CARAMEL COLOUR), MODIFIED CORN STARCH, MALTODEXTRIN, FLAVOUR, SPICES (WITH PAPRIKA), BEEF FLAVOUR BOUILLON (SALT, BEEF FAT, SUGAR, CORNSTARCH, HYDROLYZED SOY PROTEIN, DRIED BEEF, ONION POWDER, FLAVOURS, SILICON DIOXIDE, YEAST EXTRACT, GARLIC, CARAMEL COLOUR, PARSLEY, TURMERIC, SPICES, DISODIUM INOSINATE AND GUANYLATE, CITRIC ACID), DEXTROSE, SALT, TORTILLA FLOUR BLEND (SALT, RICE FLOUR, GUAR GUM, WHEAT FLOUR, SODIUM BICARBONATE, CORNSTARCH, WHEAT STARCH, POTATO STARCH, DOUGH CONDITIONERS (SODIUM METABISULPHITE, SODIUM STEAROYL-2-LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE), MICROCRYSTALLINE CELLULOSE, SILICON DIOXIDE), GUAR GUM. CONTAINS: WHEAT, SOY, MILK.

Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Serving				
Calories 180	Calories from Fat	50		
	% Daily	Value *		
Total Fat 6g		9%		
Saturated Fat 1.5	g	8%		
Trans Fat Og				
Cholesterol 20mg 7				
Sodium 340mg		14%		
Total Carbohydrate	24g	8%		
Dietary Fiber 1g		4%		
Sugars 1g				
Protein 7g				
Vitamin A 4%	• Vitamin C	2%		
Calcium 6%	• Iron	10%		
* Percent Daily Valu	es based on			

a 2,000 Calorie Diet.

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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Cooking Instructions

DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 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
OTHER	SEE INSTRUCT IONS	_		ROLLER GRILL - 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

CHEESE & PEPPERONI TORNADOS

86416

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	12 5/16 x 7 15/16 x 4 7/8
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00 71007 86416 9

de gle

Ingredients

INGREDIENTS: WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MOZZARELLA CHEESE (WHOLE MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), REDUCED FAT MOZZARELLA CHEESE PRODUCT (PASTERUIZED PART SKIM MILK, DRY SKIM MILK, MODIFIED CORNSTARCH, BACTERIAL CULTURE, SALT, VITAMIN A PALMITATE, MICROBIAL ENZYME), PEPPERONI (PORK, SALT, WATER, DEXTROSE, SPICES, LACTIC ACID STARTER CULTURE, SODIUM ASCORBATE, OLEORESIN OF PAPRIKA, FLAVOUR, CITRIC ACID, GARLIC POWDER, SODIUM NITRITE), TOMATO PASTE (TOMATOES), VEGETABLE OIL (SOYBEAN AND/OR CANOLA AND/OR CORN), BATTER MIX (BLEACHED FLOUR, MODIFIED CORNSTARCH, DEVTROSE VELLOW CORN LOUR OF A TART AND ADDRESAN OUTFOR DEXTROSE, YELLOW CORN FLOUR, SALT, DEHYDRATED PARMESAN CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), SPICES, GARLIC AND ONION POWDER, DISODIUM PHOSPHATE), MALTODEXTRIN, DEXTROSE, MODIFIED CORN STARCH, SALT, SPICES, FLAVOUR, DOUGH CONDITIONERS (SALT, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, AMYLASE, SODIUM METABISUPHITE, SODIUM STEAROYL-2-LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE, MICROCRYSTALLINE CELLULOSE). CONTAINS: WHEAT AND MILK.



Serving Size 1 TORNADO (85g) Servings Per Container 24

Calories 210	Calories from Fat	90
	% Daily	Value
Total Fat 10g		15%
Saturated Fat 3.5	g	18%
Trans Fat Og		
Cholesterol 20mg		7%
Sodium 320mg		13%
Total Carbohydrate	21g	7%
Dietary Fiber Og		0%
Sugars 1g		
Protein 8g		
Vitamin A 2%	• Vitamin C	0%
Calcium 8%	• Iron	10%

a 2,000 Calorie Diet.

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350°F	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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Cooking Instructions



DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 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
OTHER	SEE INSTRUCT IONS	_		ROLLER GRILL - 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

SPICY CHEESE QUESADILLA TORNADOS

86522

Case Pack	3/8/3 o
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	12 5/16
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00 71

//8/3 oz 4.5 5.26 0.276 2 5/16 x 7 15/16 x 4 7/8 20 x 9 80 1/A 00 71007 86522 7



Ingredients

INGREDIENTS: WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PROCESSED MONTEREY JACK AND AMERICAN CHEESE WITH PEPPERS BLEND [MONTEREY JACK AND AMERICAN CHEESES (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), WATER, SKIM MILK, PALM OIL, SODIUM PHOSPHATE, MODIFIED CORNSTARCH, RED AND GREEN JALAPENO PEPPERS, SALT, LACTIC ACID, POWDERED CELLULOSE (TO PREVENT CAKING)], WHOLE MILK LOW MOISTURE MOZZARELLA CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), CHEDDAR CHEESE [MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYMES, ANNATTO (COLOUR)], VEGETABLE OIL (SOYBEAN AND/OR SUNFLOWER AND/OR CANOLA AND/OR CORN), JALAPENO PEPPERS, BATTER MIX (YELLOW CORN FLOUR, BLEACHED WHEAT FLOUR, SPICES, SALT, JALAPENO PEPPERS, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, CELLULOSE GUM, OLEORESIN OF PAPRIKA AND TURMERIC, NATURAL FLAVOUR), MALTODEXTRIN, MODIFIED CORNSTARCH, FLOUR BLEND [SALT, RICE FLOUR, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, SODIUM BICARBONATE, POTATO STARCH, DOUGH CONDITIONERS (SODIUM METABISULPHITE, SODIUM STEAROYL-2-LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE), MICROCRYSTALLINE CELLULOSE, SILICON DIOXIDE (TO PREVENT CAKING)], DEXTROSE, XANTHAN GUM.CONTAINS: WHEAT, MILK.

Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Serving				
Calories 220	Calories from Fat	90		
	% Daily	Value		
Total Fat 10g		15%		
Saturated Fat 4.5	ig	23%		
Trans Fat Og				
Cholesterol 15mg		5%		
Sodium 340mg				
Total Carbohydrate	21g	7%		
Dietary Fiber Og				
Sugars Og				
Protein 9g				
Vitamin A 4%	Vitamin C	4%		
Calcium 15%	• Iron	2%		

a 2,000 Calorie Diet.

a 2,000 Calorie Die

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 13 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 SECONDS	PREHEAT OIL IN DEEP FRYER TO 375°F, PLACE THAWED TORNADOS INTO FRY 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
OTHER	SEE INSTRUCT IONS	-		ROLLER GRILL - 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

SOUTHWESTERN STYLE CHICKEN TORNADOS

86737

Case Pack	3
Net Case WT(lbs)	4
Gross Case WT(lbs)	5
Case Cube	0
Case Dimensions	1
Tier and High	2
Cases per Pallet	1
Sell Unit UPC	N
Master Case UPC	1

3/8/3 oz 4.5 5.26 0.276 12 5/16 x 7 15/16 x 4 7/8 20 x 9 180 N/A 1 00 71007 86737 5



Ingredients

WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PROCESS MONTEREY JACK AND AMERICAN CHEESES WITH PEPPERS (MONTEREY JACK AND AMERICAN CHEESES (MILK, CULTURES, SALT, ENZYMES), WATER, RED BELL AND JALAPENO PEPPERS, MILK FAT, SODIUM CITRATE, SALT, SODIUM PHOSPHATE, LACTIC ACID, SORBIC ACID USED AS A PRESERVATIVE), VEGETABLE OIL (SOYBEAN AND/OR SUNFLOWER AND/OR CANOLA AND/OR CORN OIL), SPINACH, RED BELL PEPPER, CORN, BATTER MIX (YELLOW CORN FLOUR, BLEACHED WHEAT FLOUR, SPICES, SALT, JALAPENO PEPPER, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, SPICE EXTRACTS), COOKED CHICKEN LOAF (CHICKEN, WATER, MODIFIED CORNSTARCH, SALT, SODIUM PHOSPHATE), BLACK BEANS, MODIFIED CORNSTARCH, JALAPENO PEPPERS (JALAPENOS, SALT, ACETIC ACID, CALCIUM CHLORIDE), TEXTURED SOY FLOUR (WITH CARAMEL COLOUR), MALTODEXTRIN, SPICES (CILANTRO), DEXTROSE, TORTILLA BLEND [SALT, RICE FLOUR, YEAST, CELLULOSE GUM, GUAR GUM, SODIUM BICARBONATE, WHEAT STARCH, DOUGH CONDITIONERS (SODIUM METABISULPHITE, SODIUM STEAROYL-2- LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE), MICROCRYSTALLINE CELLULOSE, SILICON DIOXIDE (TO PREVENT CAKING)], SALT, GARLIC (WITH CITRIC ACID), GROUND CHILI PEPPER, CAYENNE PEPPER, SMOKE FLAVOUR POWDER (MALTODEXTRIN POWDER, NATURAL HICKORY SMOKE FLAVOUR, SILICON DIOXIDE TO PREVENT CAKING).CONTAINS: WHEAT, MILK, SOY.

Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Serving	•	
Calories 180	Calories from Fat	60
	% Daily	Value '
Total Fat 6g		9%
Saturated Fat 1.	ōg	8%
Trans Fat Og		
Cholesterol 10mg		3%
Sodium 230mg		10%
Total Carbohydrate	23g	8%
Dietary Fiber 1g		4%
Sugars 1g		
Protein 6g		
Vitamin A 10%	• Vitamin C	4%
Calcium 6%	• Iron	8%

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 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
OTHER	SEE INSTRUCT IONS	-		ROLLER GRILL - 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

SAUSAGE, EGG, & CHEESE TORNADOS

86859

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.26
Case Cube	0.276
Case Dimensions	12 5/16 x 7 1
Tier and High	20 x 9
Cases per Pallet	180
Sell Unit UPC	N/A
Master Case UPC	1 00 71007 8

4.5 5.26 0.276 12 5/16 x 7 15/16 x 4 7/8 20 x 9 180 N/A 1 00 71007 86859 4

Ingredients

INGREDIENTS: WATER, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SCRAMBLED EGG PRODUCT (LIQUID WHOLE EGGS, SKIM MILK, MODIFIED CORNSTARCH, SALT, XANTHAN GUM, CITRIC ACID, SPICES), COOKED SAUSAGE (PORK, WATER, SOY PROTEIN CONCENTRATE, SALT, SPICES, CORN SYRUP SOLIDS, SUGAR, YEAST EXTRACT, SPICE EXTRACTS), COOKED SAUSAGE (PORK, WATER, SALT, SPICES, CORN SYRUP SOLIDS, SUGAR, AUTOLYZED YEAST EXTRACT, SPICE EXTRACTIVE), VEGETABLE OIL (SOYBEAN AND/OR CANOLA AND/OR CORN OIL), BATTER MIX [YELLOW CORN FLOUR, BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SPICES, SALT, JALAPENO PEPPER, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, OLEORESIN PAPRIKA AND TURMERIC, NATURAL FLAVOURS], TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), PROCESSED CHEDDAR CHESES PRODUCT (WATER, PALM OIL, CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), CASEIN, MODIFIED POTATO STARCH, SODIUM PHOSPHATES, SALT, LACTIC ACID, NATURAL FLAVOUR, ANNATTO), MONTEREY JACK CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), MALTODEXTRIN, GREEN CHILI PEPPERS (WITH SALT, CITRIC ACID, CALCIUM CHLORIDE), MODIFIED CORNSTARCH, DOUGH CONDITIONERS (SALT, YEAST, CELLULOSE GUM, GUAR GUM, WHEAT STARCH, AMYLASE, SODIUM METABISULPHITE, SODIUM STEAROYL-2-LACTYLATE, L-CYSTEINE HYDROCHLORIDE, MONO AND DIGLYCERIDES, DICALCIUM PHOSPHATE, MICROCRYSTALLINE CELLULOSE), DEXTROSE, SALT, DEHYDRATED ONION, CHEDDAR FLAVOUR, CORN SYRUP SOLIDS, CHEDDAR CHEESE (MILK, BACTERIAL CULTURE, SALT, MICROBIAL ENZYME), SALT, YEAST EXTRACT, DISODIUM PHOSPHATE, NATURAL FLAVOUR, ANNATTO], SPICES, CHICKEN FLAVOUR (SALT, YEAST EXTRACT, MALTODEXTRIN, HYDROGENATED SOYBEAN OIL, NATURAL FLAVOUR, SILICONE DIOXIDE (FLOW AGENT), TURMERIC EXTRACT). CONTAINS: EGG, WHEAT, MILK, SOY.



Nutrition Facts

Serving Size 1 TORNADO (85g) Servings Per Container 24

Amount Per Serving				
Calories 180	Calories from Fat	70		
	% Daily	Value		
Total Fat 8g		12%		
Saturated Fat 2g		10%		
Trans Fat Og				
Cholesterol 15mg		5%		
Sodium 280mg		12%		
Total Carbohydrate	21g	7%		
Dietary Fiber Og		0%		
Sugars Og				
Protein 5g				
Vitamin A 2%	• Vitamin C	2%		
Calcium 2%	• Iron	10%		
* Percent Daily Valu				

a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVENTIONAL OVEN		25 MINUTES @ 350ºF	12 MINUTES @ 450°F	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	325°F	FAN HI, 15 MINUTES	FAN HI, 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

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DEEP_FRYER	375°F	DO NOT FRY FROZEN TORNADOS	3 MINUTES 30 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
OTHER	SEE INSTRUCT IONS	-		ROLLER GRILL - 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





Nutritionals

Ingredients: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Charbroiled Seasoned Chicken Strips (Chicken Thigh Meat, Chicken White Meat, Water, Corn Oil, Salt, Modified Cornstarch, Sodium Phosphate), Vegetable Oil (Soybean and/or Canola and/or Palm and/or Corn Oil), Sugar Syrup (Cane Sugar, Water), Soy Sauce (Water, Wheat, Soybeans, Salt, Sodium Benzoate), Red Bell Pepper, Green Bell Pepper, Batter Mix [Yellow Corn Flour, Bleached Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Spices, Leavening (Sodium Acid Pyrophosphate, Corn Starch, Sodium Bicarbonate, Monocalcium Phosphate), Garlic Powder, Onion Powder, Guar Gum], Modified Cornstarch, Maltodextrin, Textured Soy Protein, Toasted Sesame Oil, Salt, Dextrose, Cilantro, Garlic (Citric Acid), Lactic Acid, Chilli Pepper Flakes, Ground Ginger, Dough Conditioners (Yeast, Wheat Gluten, Sugar, Guar Gum, Modified Potato Starch, Sodium Metabisulphite). Contains: Wheat, Soy.

Nutrition Facts

EL MONTEREY

Serving Size 1 Piece (85g) Servings Per Container 24

Family Owned Since 1964

Amount Per Serving Calories 190 Calories from Fat 60 % Daily Value* Total Fat 7g 11% Saturated Fat 1g **5**% Trans Fat 0g Cholesterol 5mg 2% Sodium 430mg 18% Total Carbohydrate 27g **9**% **Dietary Fiber 1g** 4% Sugars 4g Protein 6g Vitamin A 2% Vitamin C 10% Calcium 2% Iron 8% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: 2.000 2,500 Calories: Total Fat 80a Less than 65a Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g **Dietary Fiber** 30a 25g Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4