

EGG, SAUSAGE, CHEESE SAUCE, CHEDDAR CHEESE & POTATO EMPANADAS

73812

Case Pack	3/8/3 oz
Net Case WT(lbs)	4.5
Gross Case WT(lbs)	5.28
Case Cube	0.37
Case Dimensions	8.5 x 8 x 9.38
Tier and High	26 x 5
Cases per Pallet	130
Sell Unit UPC	0 71007 73812 8
Master Case UPC	1 00 71007 73812 5



Ingredients

INGREDIENTS

WHEAT FLOUR

(Enriched with Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid),

WATER

SCRAMBLED EGGS

(Pasteurized Whole Eggs, Non Fat Milk, Soybean Oil, Modified Food Starch, Salt, Xanthan Gum, Citric Acid, Butter Flavor (Maltodextrin, Natural Butter Flavor, Annatto And Turmeric (Added For Color)), Spice),

PORK SAUSAGE

(Pork, Water, Salt, Spices, Corn Syrup Solids, Sugar, Autolyzed Yeast Extract, Spice Extractive),

VEGETABLE OIL

(Soybean, Canola, Palm and/or Corn Oil),

CHEESE SAUCE

(Water, Cheddar Cheese [Milk, Bacterial Culture, Salt, Microbial Enzymes], Modified Corn Starch, Soybean And/Or Canola Oil, Whey, Xanthan Gum, Partly Skimmed Milk Powder, Salt, Sodium Phosphate, Butter Oil, Sugar, Yeast Extract, Paprika, Annatto, Natural Flavours),

CHEDDAR CHEESE

(Cultured Pasteurized Milk, Salt, Enzymes, Annatto Color),

POTATOES

(With Sea Salt, Canola Oil),

BATTER MIX

(Enriched Wheat Flour [Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Yellow Corn Flour, Corn Starch, Salt, Leavening [Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate], Methylcellulose, Onion Powder, Garlic Powder, Spice),

GREEN CHILIES

(With Citric Acid),

CONTAINS 2% OR LESS

Tomatoes (with Juice, Citric Acid, Calcium Chloride), Jalapeno Puree (Jalapeno Peppers, Salt, Acetic Acid), Modified Corn Starch, Dextrose, Modified Food Starch, Salt, Yeast, Granulated Garlic, Lactic Acid, Spice, Guar Gum, Sodium Metabisulfite.

Contains: Egg, Wheat, Milk.

Shelf Life

Frozen: 455 days AT OR BELOW 10° F

Refrigerated: 4 days AT OR BELOW 40° F

Nutrition Facts

Serving Size 1 EMPANADA (85g)

Servings Per Container 1

Amount Per Serving

Calories 230 **Calories from Fat 110**

% Daily Value *

Total Fat 13g **20%**

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 40mg **13%**

Sodium 450mg **19%**

Total Carbohydrate 21g **7%**

Dietary Fiber 1g **4%**

Sugars 1g

Protein 8g

Vitamin A 4% • **Vitamin C 2%**

Calcium 10% • **Iron 8%**

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

Cooking Instructions

Fry from thawed

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.
THAWED: FRY FOR 4 MINUTES
TEMPERATURE OF THE FILLING MUST EXCEED 165°F.
USE POCKET THERMOMETER FOR ACCURACY.
LET REST FOR 1 MINUTE BEFORE SERVING
EMPANADAS 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 from frozen

PREHEAT OVEN TO 350° F
PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.
FROZEN: COOK FOR 15 MINUTES
TEMPERATURE OF THE FILLING MUST EXCEED 165°F.
USE POCKET THERMOMETER FOR ACCURACY.
LET REST FOR 1 MINUTE BEFORE SERVING
EMPANADAS 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 from thawed

PREHEAT OVEN TO 350° F.
PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.
THAWED: COOK FOR 12 MINUTES
TEMPERATURE OF THE FILLING MUST EXCEED 165°F.
USE POCKET THERMOMETER FOR ACCURACY.
LET REST FOR 1 MINUTE BEFORE SERVING
EMPANADAS 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.

Conventional oven from frozen

PREHEAT OVEN TO 400° F
PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.
FROZEN: COOK FOR 16 MINUTES
TEMPERATURE OF THE FILLING MUST EXCEED 165°F.
USE POCKET THERMOMETER FOR ACCURACY.
LET REST FOR 1 MINUTE BEFORE SERVING
EMPANADAS 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.

Conventional oven from thawed

PREHEAT OVEN TO 400° F
PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.
THAWED: COOK FOR 13 MINUTES
TEMPERATURE OF THE FILLING MUST EXCEED 165°F.
USE POCKET THERMOMETER FOR ACCURACY.
LET REST FOR 1 MINUTE BEFORE SERVING
EMPANADAS 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.
PREHEAT TURBO CHEF ENCORE 2 OVEN TO 500° F
CAUTION: PRODUCT MAY BE HOT

Turbo chef from frozen

TURBOCHEF ENCORE 2

SETTINGS: PRE-HEAT TO 500°F

EVENT: 1, TIME%: 60, AIR%: 100, WAV%: 100

EVENT: 2, TIME%: 60, AIR%: 100, WAV%: 70

PLACE 4 EMPANADAS ON BASKET COOKING SHEET LINED WITH PARCHMENT PAPER AND USE SCREEN MESH TO COVER.

FROZEN: COOK FOR 1 MINUTE 50 SECONDS

TEMPERATURE OF THE FILLING MUST EXCEED 165°F.

USE POCKET THERMOMETER FOR ACCURACY.

LET REST FOR 1 MINUTE BEFORE SERVING

EMPANADAS 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.

CAUTION: PRODUCT MAY BE HOT

Turbo chef from refrigerated

TURBOCHEF ENCORE 2

SETTINGS: PRE-HEAT TO 500°F

EVENT: 1, TIME%: 60, AIR%: 100, WAV%: 100

EVENT: 2, TIME%: 40, AIR%: 100, WAV%: 70

PLACE 4 EMPANADAS ON BASKET COOKING SHEET LINED WITH PARCHMENT PAPER AND USE SCREEN MESH TO COVER.

THAWED: COOK FOR 1 MINUTE 5 SECONDS

TEMPERATURE OF THE FILLING MUST EXCEED 165°F.

USE POCKET THERMOMETER FOR ACCURACY.

LET REST FOR 1 MINUTE BEFORE SERVING

EMPANADAS 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.

CAUTION: PRODUCT MAY BE HOT

Other

MERRYCHEF E4S

SETTINGS: PRE-HEAT TO 475°F, FAN%: 90, WAV%: 70

PLACE 3 EMPANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER EMPANADAS

FROZEN: COOK FOR 2 MINUTES

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

CAUTION: PRODUCT MAY BE HOT

MERRYCHEF E4S

SETTINGS: PRE-HEAT TO 475°F, FAN%: 90, WAV%: 70

PLACE 3 EMPANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER EMPANADAS

THAWED: COOK FOR 1 MINUTE 25 SECONDS

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

CAUTION: PRODUCT MAY BE HOT

Turbo chef from frozen

TURBOCHEF i3

SETTINGS: PRE-HEAT TO 500°F, TIME%: 100, TOP%: 70, BOT%: 90, WAV%: 50

PLACE 4 EMPANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER EMPANADAS

FROZEN: COOK FOR 3 MINUTES

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

CAUTION: PRODUCT MAY BE HOT

Turbo chef from refrigerated

TURBOCHEF i3

SETTINGS: PRE-HEAT TO 500°F, TIME%: 100, TOP%: 70, BOT%: 90, WAV%: 50

PLACE 4 EMPANADAS ON COOKING SHEET LINED WITH PARCHMENT PAPER. USE SCREEN MESH TO COVER EMPANADAS

THAWED: COOK FOR 3 MINUTES

LET REST FOR 1 MINUTE BEFORE SERVING.

TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

CAUTION: PRODUCT MAY BE HOT