



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	8.5 x 8 x 9.38
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

INGREDIENTS: WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, COOKED CHICKEN (WHITE CHICKEN MEAT, DARK MEAT CHICKEN, WATER, MODIFIED FOOD STARCH, SALT, SODIUM PHOSPHATE), PROCESSED CHEDDAR CHEESE BLEND (WATER, CHEDDAR CHEESE [CULTURED PASTEURIZED MILK, SALT, ENZYMES], MODIFIED FOOD STARCH, PALM OIL, SODIUM PHOSPHATE, SKIM MILK, SALT, ANNATTO [COLOUR]), VEGETABLE OIL (SOYBEAN AND/OR CANOLA AND/OR 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), ONION, CHIPOTLE PUREE (WATER, VINEGAR, CHIPOTLE JALAPENO, TOMATO PASTE, DRIED RED CHILE PEPPERS, GARLIC POWDER, ONION POWDER, SALT AND SPICES), MODIFIED CORN STARCH, SALT, DEXTROSE, LACTIC ACID (WITH CALCIUM LACTATE), GRANULATED GARLIC, PAPRIKA, SPICES, GUAR GUM, GLUCONO-DELTA-LACTONE, SODIUM METABISULPHITES.

CONTAINS: WHEAT, MILK.

Nutrition Facts

Serving Size 1 EMPANADA (85g)

Servings Per Container 24

Amount Per Serving

Calories 220 **Calories from Fat 100**

% Daily Value *

Total Fat 11g **17%**

Saturated Fat 4.5g **23%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 440mg **18%**

Total Carbohydrate 21g **7%**

Dietary Fiber 1g **4%**

Sugars 0g

Protein 8g

Vitamin A 4% • **Vitamin C 0%**

Calcium 8% • **Iron 8%**

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

Shelf Life

Frozen: 455 days AT OR BELOW 10° F

Refrigerated: 6 days AT OR BELOW 40° F

Cooking Instructions

Fry from thawed

PREHEAT OIL 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 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: 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: 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.

Turbo chef from frozen

TURBOCHEF ENCORE 2
PREHEAT OVEN 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: 1 MINUTE 50 SECONDS.
TEMPERATURE OF THE FILLING MUST EXCEED 165°F.
USE POCKET THERMOMETER FOR ACCURACY.
LET REST FOR 1 MINUTE BEFORE SERVING.
EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.
CAUTION: PRODUCT MAY BE HOT

Turbo chef from refrigerated

TURBOCHEF ENCORE 2

PREHEAT OVEN 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: 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