

BEEF & CHEESE EMPANADAS

73482



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 73211 9
Master Case UPC	1 00 71007 73482 0



Ingredients

INGREDIENTS

WATER

WHEAT 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 LESS

ONION, MODIFIED CORN STARCH, JALAPENO PEPPERS (WITH SALT, ACETIC ACID, CALCIUM CHLORIDE), CHILI PEPPER, DEXTROSE, SALT, SPICES, LACTIC ACID (WITH CALCIUM LACTATE), GRANULATED GARLIC, GUAR GUM, SODIUM METABISULFITE.

CONTAINS: WHEAT, MILK.

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 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 EMPANDAS 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.

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 0g

Cholesterol 20mg **7%**

Sodium 410mg **17%**

Total Carbohydrate 20g **7%**

Dietary Fiber 1g **4%**

Sugars 0g

Protein 8g

Vitamin A 6% • **Vitamin C 2%**

Calcium 10% • **Iron 8%**

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

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 161°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: 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: 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: COOK FOR 1 MNUTE 50 SECONDS
LET REST FOR 1 MINUTE BEFORE SERVING. TEMPERATURE OF THE FILLING MUST EXCEED 165°F.USE POCKET THERMOMETER FOR ACCURACY.
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 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: COOK FOR 1 MNUTE 5 SECONDS

LET REST FOR 1 MINUTE BEFORE SERVING. TEMPERATURE OF THE FILLING MUST EXCEED 165°F. USE POCKET THERMOMETER FOR ACCURACY.

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.

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