



## PRODUCT PREP GUIDE

Shredded Beef Mini Tacos  
Item #65768

### Storage & Handling

- Fully Cooked/Frozen
- Store at 0°F or below
- Product can be reheated from thawed or frozen
- If thawing, tacos should remain frozen until 24–36 hours before planned reheating
- Tacos should be thawed in refrigerator at 33°F–40°F and away from any raw product
- Do not allow product to remain at room temperature

### Merchandising

#### Hot Holding

- Reheat tacos according to instructions at right
- Tacos can be held hot at 140°F or above

#### Cold Merchandising

- Tacos removed from freezer can be held in refrigerator at 33°F–40°F up to 14 days

### Oven Preparation Steps

1. Remove tacos from clear film packaging (1 bag – about 62 tacos)
2. Preheat oven to prescribed temperature
3. Place half (½) of the tacos on a baking sheet
4. Heat to internal temperature of 165°F
5. Use food grade thermometer to check product temperature
6. Remove tacos from oven and place into merchandising containers in hot holding unit

State	Quantity	Method	Temp.	Time min.
Frozen	1 bag	Fryer	350°F	4-5
Thawed	1 bag	Fryer	350°F	3-4
Frozen	31	Conventional Oven*	425°F	13-15
Thawed	31	Conventional Oven*	425°F	8-11
Frozen	31	Convection Oven*	425°F	10-12
Thawed	31	Convection Oven*	425°F	7-8
Frozen	4	Microwave*	950W	1
Thawed	4	Microwave*	950W	¾
Frozen	8	Microwave*	950W	1 ¼
Thawed	8	Microwave*	950W	1 ¼

\*Coat with oil

