

VERSATILE PREPARATION METHODS (All Flavors)



Convection Oven

Preheat Oven to 450°F  
Line tray with Parchment paper  
FROM FROZEN Bake 12 minutes  
FROM THAWED/REFRIGERATION Bake 8 minutes



Conventional Oven / Toaster Oven

Preheat Oven to 450°F  
Line tray with Parchment paper  
FROM FROZEN Bake 20 minutes  
FROM Thawed/REFRIGERATION Bake 15 minutes



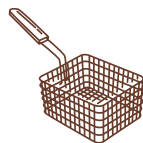
Panini Press

(From Refrigerated only)  
3 minutes @ 400°F



Air Fryer

(From Frozen)  
14 minutes @ 390°F  
(From Thawed/Refrigeration)  
10 minutes @ 390°F



Deep Fry

(From Refrigerated only)  
Preheat Oil to 350°F  
Deep Fry for 7-8 minutes



Turbo Chef

Remove wrapper prior to baking. Guidelines for heating 1 XANGO at a time.

500°F/ High Fan	Events	% Of Time	% Top	%Bottom	%Wave	Time
FROZEN	1	100	60	30	20	2:45
THAWED/ REFRIGERATION	1	100	70	30	20	2:10



Merrychef

1 Portion (From Frozen)

Time: 2 minutes & 15-30 seconds

Fan: 10%

Micro: STEP 1: 40% 1 minute 15-20 seconds

STEP 2: 25% 1 minute 15-25 seconds

1 Portion (Thawed/Refrigerated)

Time: 1 minute & 30 seconds

Fan: 60%

Micro: 30%



Visit [Sweetstreet.com](https://www.sweetstreet.com) for more info re:  
available flavors, additional cooking methods, etc.



SCAN ME

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\*Poolside snack



\*Late Night Handheld

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\*On-The-Go Breaks



\*Deep Fry



\*Panini Press



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\*Catering



Roasted Tomato Feta Manifesto® Savory XANGO™



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## POINT OF SALE

Suggestions for optimal exposure.



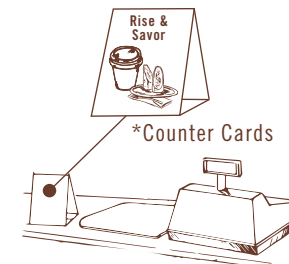
\*Rewards



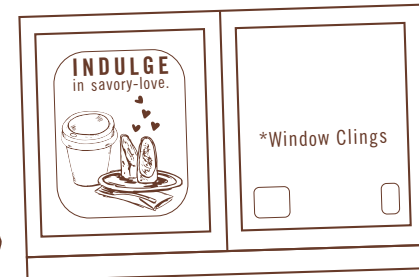
\*Change Mats



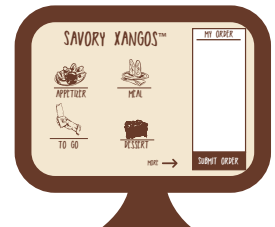
\*Cross-Promo



\*Counter Cards



\*Window Clings



\*Digital Menus

## PERFECT FOR ALL SEGMENTS



FOOD TRUCKS



FOODSERVICE AT RETAIL



MICROMARKETS



CASH & CARRY



BAKERY/CAFÉS



SUPERMARKET / DELI /  
BAKERY / HMR



RESTAURANTS



NON-COMMERCIAL



C-STORES



GRAB & GO



CATERING