

STANDARD OPERATING PROCEDURES:



PRODUCT:

Buche **(Cooked Pork Stomach)**

Net Wt. 20 lbs.
Components 4-5 lb Pouch

NECESSARY MATERIALS

- Del Real Foods® Product
- Thermometer
- Knife or Scissors
- Plastic food handling gloves
- Large Pot or Microwave

STORAGE/SHELF LIFE:

- Product cases list the date the product was packed. This date will help you determine remaining shelf life
- **Refrigerated:** Store packages at 32-40 degrees F — 60 day shelf life

HEATING METHOD:

STOVE TOP

1. Place pouch in pot with enough water to cover pouch.
2. Heat and maintain water at about 180° F until product reaches desired temperature.
3. Heat for approximately 30-45 minutes or until internal temperature reaches 165° F.
4. Carefully pull bag out of water.
5. Use thermometer to measure product temperature. Product should be at least 165° F.
6. When ready to serve, carefully open the pouch and enjoy.

MICROWAVE

1. Place pouch in microwave and heat product on high for 4 minutes.
2. Rotate pouch ½ turn and puncture 4 small holes in the pouch.
3. Heat on high for 12 additional minutes.
4. Carefully pull pouch out of microwave.
5. Use thermometer to measure product temperature. Product should be at least 165° F.
6. When ready to serve, carefully open the pouch and enjoy.

Note: Microwave ovens vary in rates of heating. Times given are approximate.