



STANDARD OPERATING PROCEDURES:



NECESSARY MATERIALS

- Del Real Foods® Product
- Thermometer
- Knife or Scissors
- Plastic food handling gloves
- Large Pot, Pan, or Flat Grill

PRODUCT:

Buche en Tiras (Sliced Pork Stomach)

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

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 (HOT WATER)

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.

STOVETOP (FRY PAN)

1. Turn on and heat up flat grill or pan, add oil.
2. Carefully open pouch and pour contents onto the pan.
3. Using a spoon or spatula, spread contents and add seasonings if desired.
4. After 5 minutes, flip and re-season the meat.
5. Allow another 5 minutes cook time, continue to flip the meat and allow to cook in 5-minute increments until the meat is crunchy and reaches a minimum internal temperature of 165°F.
6. When ready to serve, carefully pour into serving tray and enjoy.