



STANDARD OPERATING PROCEDURES:



PRODUCT:

Diced Al Pastor (Marinated Pork)

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

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 — 70 day shelf life

HEATING METHOD:

STOVE TOP

1. In a 12-quart pot, heat about 5 quarts of water to about 200° F.
2. Carefully place pouch in water, maintain water temperature between 190°- 200° F.
3. Heat for approximately 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.