

### **STANDARD OPERATING PROCEDURES:**



#### PRODUCT:

# Menudo (Beef Tripe Soup)

Net Wt. 30 lbs.
Components 6-5 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 60 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  $190^{\circ}$   $200^{\circ}$  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.