

STANDARD OPERATING PROCEDURES:



PRODUCT:

Tripas (Beef Intestines)

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

NECESSARY MATERIALS

- Del Real Foods® Product
- Thermometer
- Knife or Scissors
- Plastic food handling gloves
- Large pan or flat grill
- Spoon or Spatula

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. 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.