

STANDARD OPERATING PROCEDURES:



PRODUCT:

Diced Carne Asada

Net Wt. 20 lbs.
Components 10-2 lb Pouch

NECESSARY MATERIALS

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

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 190-200° 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 2 minutes.
2. Rotate pouch ½ turn, puncture 2 small holes in the pouch, and cover with a paper towel.
3. Heat on high for 2 additional minutes or until center is hot (165° F).
4. Carefully pull pouch out of microwave.
5. Use thermometer to measure product temperature. Product should be at least 165° F.
6. Let stand for 2 minutes. Open pouch carefully and empty into a serving tray.

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

STOVE TOP (FRY PAN)

1. Carefully open pouch and pour contents into a preheated skillet.
2. Sauté meat until product is piping hot or minimum internal temperature is 165°F.
3. When ready to serve, carefully pour into serving tray and enjoy.