

## STANDARD OPERATING PROCEDURES:



# PRODUCT:

### Pollo Deshebrado (Shredded Chicken)

Net Wt.20 lbs.Components4-5 lb Pouch

## NECESSARY MATERIALS

- Del Real Foods<sup>®</sup> Product
- Thermometer
- Knife or Scissors
- Plastic food handling gloves
- Large Pot

### **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.

# 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