

STANDARD OPERATING PROCEDURES:



**Tamales de Puerco en Salsa Roja
 (Pork Tamales in Red Sauce)**

Net Wt. 15 lbs.
Components 12-4ct Pouch

STORAGE/SHELF LIFE:

NECESSARY MATERIALS

- Del Real Foods® Product
- Thermometer
- Knife, Tongs
- Plastic food handling gloves
- Scissors
- Large Pot, Microwave, Conventional Oven

- 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
- **Frozen:** 6 month shelf life
- **Holding @140°F:** 4 hours, discard or wrap in air tight container and refrigerate after 4 hours.

HEATING METHOD:

*** LARGE POT**

1. In a 12 quart pot, heat about 5 quarts of water to about 200° F.
2. Place bags in water, maintain water temperature between 190°- 200° F.
3. Heat for approximately 30-40 minutes or until internal temperature reaches 165° F.
Thawed Product: 30-45 minutes
Frozen Product: 60-90 minutes
4. After 15-20 minutes, rotate bags with tongs.
5. Carefully pull bags out of water.
6. Cautiously cut open bag and place product into designated Deli Case pan.
7. Use thermometer to measure product temperature. Product should be at least 165° F.
8. Bags which are not used can be left in pot of water as long as the water temperature does not exceed 190° F.

MICROWAVE

1. Remove Tamales from main bag.
2. Puncture 4 small holes on the pouch.
3. Place pouch in microwave.
4. Heat product for 6 minutes.
Note: Industrial microwaves will require less time
5. Use thermometer to measure product temperature. Product should be at least 165° F.
Due to microwave wattage variation additional minutes may be required
7. Carefully pull pouch out of microwave and remove tamales from pouch and remove sustainable wrap.
8. Serve and Enjoy!

CONVENTIONAL OVEN

1. Pre-heat oven to 350° F.
2. Line a full sheet pan with foil and place tamales on it. (Up to 28 tamales)
3. Pour 1.5 to 2 cups of water evenly over the tamales.
4. Tightly cover tamales with cling wrap and then foil.
5. Bake tamales for 30-40 minutes or until internal temperature is a minimum of 165° F.
6. Remove tamales from oven and let sit for 1 minute.
7. Place tamales in desired serving tray.

**Preferred Method. If handling frozen please slack in the refrigerator for 48 hours before heating*