

STANDARD OPERATING PROCEDURES:



PRODUCT:

Diced Grilled Chicken

Net Wt. 20-24 lbs.

Components 2-3 lb Pouch

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

NECESSARY MATERIALS

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

HEATING METHOD:

LARGE POT

1. Place bag(s) in pot with water (use enough water to cover bags).
2. Heat water at 180° F. Water should not reach boiling point.
3. Let product sit in water until it reaches desired temperature (see time frame listed below)

Thawed Product: 30-45 minutes
Frozen Product: 60-90 minutes

4. Carefully pull bag out of water.
5. Cautiously cut open bag and place product into designated Deli Case pan.
6. Use thermometer to measure product temperature. Product should be at least 165° F.
7. Bags which are not used can be left in pot of water as long as the water temperature does not exceed 180° F.

MICROWAVE

1. Place Product bag in microwave making sure the flat portion of the bag is facing down.

2. Heat product for 2 minutes.
Note: Industrial microwaves will require less time

3. Rotate bag ½ turn.

4. Puncture 2 small holes in the pouch, and cover with a paper towel.

5. Heat on high for 2 additional minutes.
Note: Industrial microwaves will require less time

6. 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 bag out of microwave.

FRY PAN

1. Pre-heat frying pan to medium heat.

2. Open pouch and pour content in to frying pan.

3. Sauté meat until product is piping hot (165° F).

4. Serve and Enjoy!