

## STANDARD OPERATING PROCEDURES:



## PRODUCT:

### **LENGUA** **(Beef Tongue)**

**Net Wt.** 20-24 lbs.

**Components** 4-5 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 — 60 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

## HEATING METHOD:

### \*LARGE POT

1. In a 12 quart pot, heat about 5 quarts of water to about 200° F.
2. Place pouch in water, maintain water temperature between 190°- 200° F.
3. Heat for approximately 45 minutes to 1 hour or until internal temperature reaches 165° F.

**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 190° F.

### MICROWAVE

Not Recommended

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