

## STANDARD OPERATING PROCEDURES:



## PRODUCT:

### **SLICED BUCHE** **(Sliced Pork Stomach)**

**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 , Tong, Scissors, Spatula
- Cooking Oil, Seasoning Salt
- Plastic food handling gloves
- Large Skillet, Flat Grill

## HEATING METHOD:

1. Warm up flat grill or skillet at medium flame for 8-10 minutes.
2. Place cooking oil.
3. Open package and place Del Real product over grill or skillet.
4. Use knife and spatula to spread evenly on the grill or skillet.
5. Add Seasoning.
6. After 5 minutes, flip product and re-season the meat.
7. Wait 5 minutes and flip the meat. After another 5 minutes, flip again.
8. Continue this process until the meat becomes golden brown or to desired texture.
9. Once the meat is cooked, remove from grill or skillet and place on a deli dish.