

Preparation and Handling Guidelines

Preparation

1. Temper product at 4°C (40°F) or below for 24–48 hours.
2. Choose a cooking method below. Note that cook time may vary depending on equipment.

BULK: Release tub contents into a suitable shallow pan. Ensure product is distributed evenly in pan. Cooking directions are based on a full tub and may need adjustment for smaller or larger amounts. Always stir after heating and ensure that a **minimum internal temperature of 74°C (165°F) is reached.**

- Steamer or Combi-therm oven:** Cover pan with plastic wrap. Place pan into steamer. Cook for 40–45 minutes until a minimum internal temperature of 74°C (165°F) is reached.
- Conventional Oven or Convection Oven:** Preheat oven to 150°C (300°F). Cover pan tightly with plastic wrap, then foil. Cook for 40–45 minutes (conventional oven) or 35–40 minutes (convection oven) until a minimum internal temperature of 74°C (165°F) is reached.

PLATED PORTION:

- Microwave:** Cooking time depends on wattage of microwave unit. Portion (1 serving) onto a suitable microwave safe dish. Cover and microwave on full (100%) power for 1.5 to 2 until a minimum internal temperature of 74°C (165°F) is reached.
- Rethermalization Carts:** Retherm instructions vary by equipment manufacturer. Contact your equipment manufacturer or Campbell's Healthcare representative at **1-800-461-7687** for more information.

Pack Size & Yields

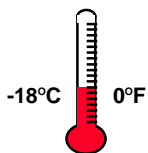


Pack Size:	3 x 3.75 lb (1.7 kg) tub
Approx. Yield/Case:	180 oz. (5100 g)
Portions per Case	Portions per Tub
85 - 60g (2 oz)	28 - 60g (2 oz)
68 - 75g (2.5 oz)	22 - 75g (2.5 oz)
57 - 90g (3 oz)	19 - 90g (3 oz)

Storage

Frozen

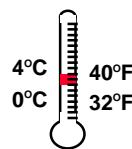
Shelf Life: 15 months



1. Keep frozen until required (**below -18°C/0°F**)
2. **Expiry** date on tub & case
3. Return thawed, damaged cases

Refrigerated or Tempered (unopened)

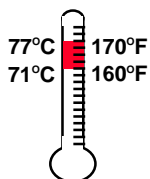
Shelf Life: 24–48 hours



1. Store at **4°C (40°F) or below.**
2. **Do not refreeze**
3. Record storage date

Post Cooking

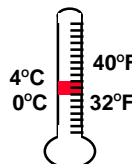
Holding Time/Temperature



1. Hold between 71°C (160°F) and 77°C (170°F) for maximum 2 hours.
2. Keep covered.
3. Discard un-used product after 2 hours.

Handling Unused Meat or Vegetables

Shelf life: 24–48 hrs at 0–4°C (32–40°F)



1. Transfer to a clean **covered** container
2. Chill immediately to 4°C (40°F) or less.
3. Record storage date