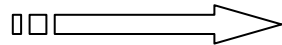


HEATING AND COOLING DIAGRAM

Check temperatures with a metal probe thermometer



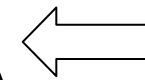
REQUIRED COOK TEMPERATURE OR 165°F

140°F HOT HOLD

120°F

RAPID CHILL
in 2 HOURS

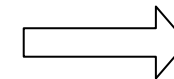
ICE BATH
mostly ICE with some water



70°F

SHALLOW PANS

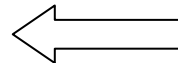
No cover until 45°F or below. Recommend 4 inches or less of product. Roasts six pounds or less.



FINAL CHILL
in 4 HOURS

COOK or RAPID REHEAT

STOVE TOP
OVEN
MICROWAVE
GRILL



45°F or less
FOOD STORAGE

45°F or less