



COOKING INSTRUCTIONS FOR TEXTURE MODIFIED FOODS

Because equipment varies, use the following retherm methods as a guide to achieve an internal temperature of 74°C (165°F).

STEAMERS:

1. Remove all packaging
2. Place into a steam pan.
3. Cover pan tightly, do not allow water to penetrate into the pan.
4. Cook for approximately 15 - 20 minutes (*the amount of product used and the pressure of the steam will determine the length of time required to heat*). Cook until internal temperature reaches 74°C (165°F)
5. Remove cover from steam pan.
6. Use appropriate scoop size to portion purees.

Note:

The use of individual casserole dishes and divided plates may be used to help enhance the presentation of the purees and also to prevent spreading.

Pucks may be heated thawed or frozen. To thaw, remove pucks from the plastic tray container and place in the appropriate pan. Thaw in refrigerator 12 – 24 hours.

MICROWAVES:

1. Remove all packaging
2. Use a microwave safe plate or dish with the product in a single layer
3. Use a microwave safe cover.
4. Thaw in a refrigerator at 4°C (40°F) for 12 - 24 hours.
5. Cook for approximately 1 – 2 minutes on medium to high power. Length of time will vary depending on wattage of microwave used. Cook until internal temperature reaches 74°C (165°F)

Please turn over



HEATING CARTS

SINGLE PLATING:

1. Remove all packaging
2. Plate in a single layer and cover.
3. Cook covered for approximately 40 mins if thawed or 60 minutes from frozen.
Cook until internal temperature reaches 74°C (165°F)

BULK HEATING:

Steamer heating instructions also applies to bulk heating.

PUREED BREADS, SANDWICHES AND SENSATIONS:

The Puree Breads, Sandwiches and Puree Sensations temper very quickly. Make sure to plate these while they are in the frozen state. It is recommended to temper in the fridge up to 36 hours.

The Pureed Breads and Sandwiches may be served with gravy if desired. The Puree Sensations taste best when they are served chilled; however, they may be heated slightly in the microwave, or served slightly frozen as a frozen dessert.