

# Product Handling

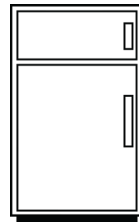


## SAFE HANDLING INSTRUCTIONS

THESE PRODUCTS ARE PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION FOLLOW, THESE SAFE HANDLING INSTRUCTIONS.

## STORAGE & RETHERMALIZATION

- KEEP BAGS SEALED
- THAW BAGS IN FRIDGE
- ONCE THAWED, RETHERMALIZE MEAL BAGS WITHIN 48 HOURS
- USE RECOMMENDED COOKING METHOD BEST SUITED FOR SPECIFIC PRODUCT



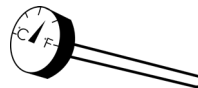
STORE BAGS IN THE FREEZER UNTIL READY TO THAW AND COOK.



MAINTAIN PROPER HYGIENE PRACTICES. WASH WORKING SURFACES, UTENSILS, AND HANDS AFTER TOUCHING MEAT OR POULTRY.



PRODUCT READY TO COOK; FOLLOW RECOMMENDED COOKING METHODS AND TIME.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

## RECOMMENDED COOKING METHODS



### Double boiler (sealed bag)

- 1) Take thawed sealed bag with proper cooking utensil
- 2) Place thawed sealed bag carefully in the boiled hot water
- 3) Let the bag remain in the boiling water for 20 minutes, verifying to ensure proper internal cooking



### Stir-fry

- 1) Pre-heat wok or similar type of cookware at medium-high
- 2) Take thawed bag, cut open and pour content onto wok
- 3) Cook for 15-20 minutes, verifying to ensure proper internal cooking and texture