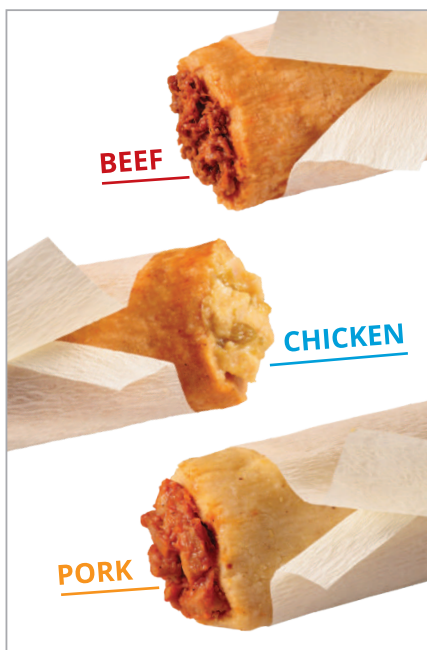




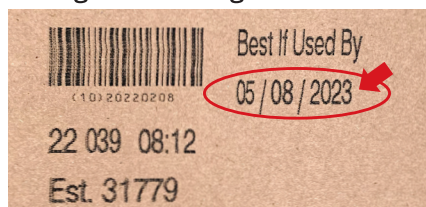
Standard Operating Procedures

Tamales Preparation

Tamales are cook-and-serve products and should be cooked to an internal temperature that reaches or exceeds 165°F. Equipment performance may vary, adjust time and temperature accordingly.



Storage & Thawing:



- Product may be stored frozen for up to 15 months from the production date. The expiration date is printed next to the barcode on the case.
- Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.

Quality Check After Cooking:

- Hold for up to **4 hours** as long as core temperature remains above 140°F. Discard if below 140°F.



Serving Instructions:

- Use a sanitized pocket thermometer to ensure that core temperature has reached or exceeded 165°F before serving.
- Discard any tamales remaining at the end of the day. Do not re-heat and serve tamales the following day.

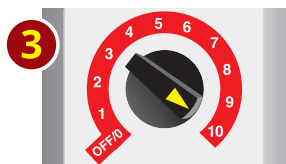
STEAMER



- Pour approximately 1 inch of clean water into the bottom of the steamer unit.



- Place the drain rack in the bottom of the tamale insert pan and add 1 more inch of clean water.



- Plug steamer unit into standard 110V receptacle and turn temperature dial to "10" or "HIGH" setting.
- Bring water to boil.



- Leaving the plastic wrap on, place the tamales in the steamer unit meat side up, folded parchment paper side down, and close lid.
- Do not pack tamales too tightly.
- Maintain water level. Add hot water when necessary.



- Steam tamales on "HIGH" for approximately 1 hour and 30 minutes until core temperature (meat filling) reaches 165°F or above.
- Let stand for 1 minute before serving.
- Remove parchment paper prior to serving.

CAUTION: PRODUCT MAY BE HOT

MICROWAVE

Frozen: Cook on High for 2 Minutes and 30 Seconds

Thawed: Cook on High for 1 Minute

(1,100 watt microwave)

- Leave plastic wrap on tamale.
- Place tamale on microwaveable plate.
- Let stand for 1 minute before serving.
- Remove parchment paper prior to serving.

CAUTION: PRODUCT MAY BE HOT

COMBINATION: MICROWAVE THEN STEAMER

- 1 Microwave - Cook 10 Tamales**
(1,100 watt microwave)

Frozen: Cook on High for 7 Minutes

- Place tamales on edge of microwave carousel.
- Do not vent or remove plastic wrap.

- 2 Steamer**

- Follow above steamer steps 1-3
- Once water is boiling, turn steamer down to "6". Place cooked tamales in steamer meat side up. Cover the steamer with lid.
- Remove parchment paper prior to serving.

CAUTION: PRODUCT MAY BE HOT