

Preparation and Handling Guide

Preparation

1. Temper sealed pureed entree at 4°C (40°F) or below for 24–48 hours.
DO NOT REMOVE CLEAR FILM SEAL.
2. Choose a cooking method below. Handle with care after cooking as trays are hot.
 - **Conventional, Convection or Combi-therm Oven:** Preheat oven to 150°C (300°F). Place **sealed** dishes on baking tray. Heat for 45–50 minutes for conventional oven OR 35–50 minutes for convection/combi-therm oven until a minimum internal temperature of 74°C (165°F) is reached.
 - **Microwave:** Cooking time depends on wattage of microwave unit. Microwave **sealed** dishes on FULL (100%) power for 1.5–2 minutes OR 70% power for 2 to 2.5 minutes until a minimum internal temperature of 74°C (165°F) is reached. Let stand prior to serving 1 to 2 minutes.
 - **Steamer:** Place **sealed** dishes into a dry, solid pan. Cover pan tightly with plastic wrap. Steam for 25–30 minutes. A minimum internal temperature of 74°C (165°F) must be 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/Portions:



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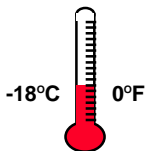
24 x 250 g (9 oz) single-serve pureed entrees per case

Storage

Frozen

Shelf Life: 15 months

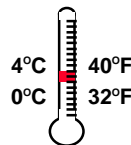
1. Keep frozen until required
(below -18°C /0°F)
2. **Expiry** date on film & case.
3. Return damaged cases.



Refrigerated (unopened)

Shelf Life: 24–48 hours

1. Store **at 4°C (40°F) or below.**
2. Do **not** refreeze
3. Record storage date
4. Discard if not used within 48 hours.



Post Cooking Procedures

Holding Time/Temperature

1. Hold between 71°C (160°F) and 77°C (170°F) for maximum 2 hours.
2. Keep covered.
3. Discard if not served within 2 hours.

