DEFROST • HEAT • SERVE

Product Sheet





COOKED PORK MEAT, READY TO SERVE JUST DEFROST • HEAT • SERVE

Meat fully cooked

Ingredients

- · Ribs
- BBQ Souce
- Memphis rub

Product characteristics:

- 1. High Vacuum packed
- Expiration date is 7 months after the date of packaging. KEEP FROZEN.
- 3. Once the product is opened,consume in its entirety in the next5 days keep it refrigerated
- Once you receive the product keep it frozen if it's not consumed right away
- 5. Meat is fully cooked and ready to serve

Sides

- 1. Corn
- 2. Steamed Vegetables
- 3. Mashed potatoes
- 4. Green salad6. Lemon

Extras

Pork Shop® BBQ Souce

How to defrost the product

A. AMBIENT TEMPERATURE
Without removing the product from
its original packaging, place it in a
container with little COLD water and
leave it defrosting at room
temperature. Once thawed, heat
according to specifications

B. REFRIGERATION

suggested.

One day before serving, place the product in its original packaging in refrigeration. Once defrosted, heat according to specifications suggested.

C. MICROWAVE

Place the product in its original packaging inside the microwave, select the "defrost" function and follow the instructions in your microwave.

Tips for heating





SUGGESTED

- 1. Defrost according to the suggestions.
- 2. Place the content in a microwave-safe container. Preferably cover it with a microwave lid to avoid splatters.
- 3. Heat at high temperature for 15 to 20 minutes. If necessary, heat 10 more minutes or until reaching the desired temperature.
- 4. Serve.





Water Bath

- 1. Place the sealed package in a container with very hot water.
- 2. Let it rest until reaching the desired heat temperature.
- 3. Serve.



CONVENTIONAL OVEN

- 1. Defrost according the suggestions
- 2. Place the content in a oven container
- 3. Heat at 160 degrees for 15 minutes or until desired temperature is reached

It is suggested to cover the pan with aluminum foil to preserve the texture of the sauce