KETTLE CUISINE

PRODUCT HANDLING GUIDELINES

STORAGE

Refrigerated Product: Hold at 30-38°F for optimum shelf life and quality. Be careful not to freeze – soup freezes at 28°F. Shelf life varies by product. Please refer to case label dating.

Frozen Product: Hold at a frozen state (0°F - 15°F) until time of use. Frozen shelf life of 455 days from date of manufacture.

THAWING (frozen product only)

Option 1: Completely submerge pouches under running water until fully thawed

Option 2: Place pouches in a single layer on trays under refrigeration at or below 40°F. Estimated thaw time for four pound pouches is 48 hours.

Unopened, thawed product has a shelf life of 20 days under refrigeration.

HEATING

Recommended Method: Heat product as quickly as possible by placing pouches in a water bath kept preferably around 180 -190°F, until thermometer reads at least 165°F for two minutes (suggested vehicles: large stock pot or pasta cooker). Do not boil. Estimated heat time is approximately 40 minutes.

Option 2: Open pouch and pour into a non-reactive stock pot or double boiler. Cover and heat at a low to medium temperature until thermometer reads at least 165°F for two minutes, stirring every 10 minutes. Estimated heat time is approximately 40 minutes.

Option 3: Place unopened pouch in a slotted, two-inch hotel pan and heat in a steamer until thermometer reads at least 165°F for two minutes. Estimated heat time is approximately 30 minutes. Please note steamer heating is not recommended for cream based soups as separation may occur.

Note: Neither microwave heating nor heating from a frozen state is recommended.

HOLDING

Product should be kept covered when not serving to prevent moisture loss. If over several hours evaporation does occur and product thickens, water should be added **sparingly** to bring back proper consistency.

- Broth based soups should be held between 170° - 180°F to maintain optimal quality, never exceeding 180°F.
- Cream based soups should be held between 150° - 160°F as they are especially sensitive and may break if held at temperatures above 165°F.
- Pasta and rice will continue to slowly absorb water and thicken over time.
- Vegetables will hold up well, although they may soften minimally over time.

COOLING LEFTOVER SOUP

Leftover soup can be used the next day, provided that it is cooled rapidly after being removed from heat: Place soup container in an ice water bath while the soup is stirred frequently. The soup should then be stored in a refrigerated cooler with good airflow in a container which allows heat to escape. When re-heating, quick heating is especially important. Note however that for cream soups, the water in a double boiler setup should be just below boil (not actively boiling) to avoid breaking the creams.

SERVING CHILLED SOUPS

Chilled soups, although stored at 30-38°F, can be held for service at 40°F or below. Never hold cold soups in the same unit as a hot soup. Chilled soups can be merchandised in a salad bar only if extra measures are taken to ensure they are held at 40°F or below.

RE-PACKING IN CUPS

Process must be performed in a clean, sanitized environment using food-handling gloves and with clean and sanitized utensils. FDA Food Code mandates that date-coding of soups re-packed into cups is based on the temperature at which the user fills the container. If filled at or below 45 F, product can be coded up to a maximum of 4 days; the day of preparation is counted as Day 1.

Note: Coding assumes that unopened bulk product being used to re-pack has a minimum of 7 days of remaining shelf life prior to filling.