



Product Handling Tips

- **SHELF LIFE** – 1 year frozen. 7-10 days thawed and refrigerated at 40 degrees or less
- **DEFROSTING** – Take tub or bag out of freezer and place in refrigerator for 48-72 hours. All Chandler products are best when **completely defrosted**. Re-freezing after completely thawing product is not recommended.
- **HEATING** – It is best to heat all 5 pounds at the same time. This gives our product the best performance and flavor. If you heat up less than 5 pounds, be sure to scoop all the way to the bottom of the tub. This will give the product a better meat to sauce mix.

HEATING METHODS FOR COMPLETELY THAWED PRODUCT

- 1) **OVEN** – Place product in oven pan and tightly cover with aluminum foil. Heat at 300-350 degrees for an hour. Uncover and stir to mix sauce and meat. Convection ovens may take less time. Hold at 165 degrees F
- 2) **STEAM TABLE** – Place product in a steam table pan and cover with lid. Bring to at least 180 degrees. Stir on a regular basis to keep product mixed. Hold at 165 degrees F.
- 3) **STEAMER** – Place product in steamer pan and cover tightly with both foodservice film and aluminum foil. Make sure no moisture can leak into pan. Steam for 25 minutes. Uncover and stir. Hold at 165 degrees F.
- 4) **SOUP KETTLE/CROCKPOT** – Place product in metal cylinder. Bring to 180 degrees and hold at 165 degrees F. Stir occasionally to keep meat and sauce mixed.
- 5) **FLAT TOP GRILL** – Place product portion on grill. Heat until ready. Make sure not to overheat. The sauce will scorch and the product will be too dry.
- 6) **MICROWAVE** – Place portion in microwave safe dish. Heat for 1-2 minutes on HIGH setting. Length of cook time depends on portion and power of oven. Stir and serve
- 7) **BOIL-IN-BAG** products can be heated conventionally or **IN BAG**. Thaw completely and place in boiling water or commercial steamer for approximately 30-40 minutes until product is 165 degrees F.

COOLING PRODUCT THAT HAS BEEN HEATED AND THEN RE-HEATING IS NOT RECOMMENDED

- **SERVING SIZES** – Plates and platters – 6 to 8 ounces, sandwiches (roll) – 3 to 4 ounces, hoagie or sub – 5-6 ounces. If possible, use a disher or portion scoop, instead of tongs. This helps maintain consistent portions and food cost.



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