



FOOD SAFETY & RTE REQUIREMENTS

- **Product Status:** Sous Vide proteins are fully cooked, pasteurized, and Ready-to-Eat (RTE) *USDA FSIS Regulation 9 CFR 430.1*. They do not require additional cooking for safety; reheating is solely for palatability and serving temperature.
- **Pasteurization:** Sous vide processing has already achieved pathogen lethality (Salmonella, Listeria, E. coli O157:H7). This ensures the product is safe as long as cold chain and handling procedures are followed.
- **Cold Chain:** Product is not shelf stable. Maintain refrigeration ($\leq 40^{\circ}\text{F}$) or frozen storage until reheating.
- **Handling:** Prevent post-lethality contamination by using clean gloves, sanitized utensils, and separating from raw product areas.



HOLDING BOX GUIDANCE

- **Holding Temperature:** Reheat all product to 135°F . Set holding box to 135°F . Hold product up to 2 hours. *2022 FDA Food Code Chapter 3-403.11 (C)* Holding Beef Steak at 135°F will maintain medium doneness.
- **Maximum Hold Time:** Limit holding to 2 hours for best quality. Beyond this, texture and palatability decline.

STORAGE PRACTICES:

- Keep proteins covered or wrapped to prevent moisture loss.
- Avoid stacking tightly; allow airflow for even temperature.
- Do not return reheated product to refrigeration (one-time reheat only).

KEY REMINDERS

- **RTE Handling:** No safe handling labels required since product is RTE, but HACCP controls and FSIS directives still apply.
- **Resting Time:** Always allow a 10-minute rest after reheating for even temperature distribution.
- **Cross-Contamination:** Avoid contact with raw meats, allergens, or unclean surfaces.
- **Service Window:** Serve immediately after reheating and resting; do not re-chill and reheat multiple times.

FULLY COOKED CHICKEN BREAST | 4 OZ

CONVECTION OVEN

1. Preheat oven 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat 4 oz portion for 14 minutes.
4. Rest for 10 minutes prior to serving.



Stage 1 (Heat): 1 minute and 45 seconds.
Upper 50% | Lower 50% | Microwave 50%

CONVENTIONAL OVEN

1. Preheat to convection only, no steam at 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat for 13 minutes or until 115°F internal.
4. Rest for 5 minutes before serving.

MICROWAVE (1100 WATTS)

1. Remove from plastic and place on microwave safe dish.
2. Heat on high for 1 minute and 15 seconds.
3. Rest for 3½ minutes before serving.

FULLY COOKED DICED CHICKEN

PORTION SIZES VARY

Reheating instructions based on portion size. Example: For a 4oz portion, follow instructions for 4 oz Fully Cooked Chicken Breast or 4oz Fully Cooked Chicken Thigh. Adjust cooking times as necessary until 115°F internal.

FULLY COOKED CHICKEN THIGH | 4 OZ

CONVECTION OVEN

1. Preheat to 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat for 11 minutes.
4. Rest for 5 minutes before serving.



Stage 1 (Heat): 1 minute and 45 seconds.
Upper 50% | Lower 50% | Microwave 50%

CONVENTIONAL OVEN

1. Preheat to convection only, no steam at 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat for 13 minutes or until 115°F internal.
4. Rest for 5 minutes before serving.

MICROWAVE (1100 WATTS)

1. Remove from plastic and place on microwave safe dish.
2. Heat on high for 1 minute and 15 seconds.
3. Rest for 3½ minutes before serving.

FULLY COOKED PORK CHOP | 5 OZ

CONVECTION OVEN

1. Preheat to 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
2. Heat for 7 minutes.
3. Rest for 3 minutes before serving.



Testing in Progress, Instructions to be provided at a later date

CONVENTIONAL OVEN

1. Preheat to 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat for 8 minutes or until 100°F internal.
4. Rest for 6 minutes before serving.

MICROWAVE (1100 WATTS)

1. Heat on high for 1 minute.
2. Rest for 3 minutes before serving.

Please note all items are shipped frozen and must be thawed before following reheating guidance. Cooking times may vary.

REHEATING GUIDANCE

Agostino
FOODS®



BEEF

FULLY COOKED BEEF SHORT RIB | 5 OZ

CONVECTION OVEN

1. Preheat oven 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat 5 oz portion for 14 minutes.
4. Rest for 10 minutes prior to serving.



Stage 1 (Heat): 1 minute and 30 seconds.
Upper 50% | Lower 50% | Microwave 50%

Stage 2 (Sear): 1 minute and 45 seconds.
Upper 70% | Lower 10% | Microwave 10%

CONVENTIONAL OVEN

1. Preheat oven 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
2. Heat 15 minutes.
3. Rest 6 minutes.

MICROWAVE (1100 WATTS)

1. Remove from plastic and place on microwave safe dish.
2. Heat High for 1 minute and 15 seconds.
3. Rest 3 minutes.

FULLY COOKED BEEF SIRLOIN | 3 OZ

Sample Whole Steak Medium Rare

CONVECTION OVEN

1. Preheat oven to 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat for 10 minutes.
4. Rest 6 minutes before slicing/serving.



Testing in Progress, Instructions to be provided at a later date

CONVENTIONAL OVEN

1. Preheat to at 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat for 11½ minutes or until 100°F internal.
4. Rest for 6 minutes before serving.

MICROWAVE (1100 WATTS)

1. Remove from plastic and place on microwave safe dish.
2. Heat on high for 1 minute.
3. Rest for 3 minutes before serving.

FULLY COOKED BEEF SIRLOIN | 6 OZ

CONVECTION OVEN

1. Preheat to 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat for 14 minutes.
4. Rest for 9½ minutes before serving.



Stage 1 (Heat): 50 seconds
Upper 50% | Lower 50% | Microwave 50%

Stage 2 (Sear): 45 seconds
Upper 70% | Lower 10% | Microwave 10%

CONVENTIONAL OVEN

1. Preheat to convection only, no steam at 400°F.
2. Remove from plastic and place product on sheet pan.
(For best results place on a rack.)
3. Heat for 21 minutes or until 105°F internal.
4. Rest for 10 minutes before serving.

MICROWAVE (1100 WATTS)

1. Remove from plastic and place on microwave safe dish.
2. Heat on high for 1 minute and 30 seconds.
3. Rest for 7 minutes before serving.

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REHEATING GUIDANCE

BEEF

FULLY COOKED BEEF SIRLOIN | 8 OZ

CERTIFIED ANGUS BEEF



CONVECTION OVEN

1. Preheat oven to 400°F.
2. Place steak on sheet pan.
3. Heat for 14 minutes.
4. Rest 10 minutes before slicing/serving.



Stage 1 (Heat): 1 minute and 35 seconds.
Upper 50% | Lower 50% | Microwave 50%

Stage 2 (Sear): 1 minute and 5 seconds.
Upper 70% | Lower 10% | Microwave 10%

CONVENTIONAL OVEN

Testing in Progress, Instructions to be provided at a later date

MICROWAVE (1100 WATTS)

1. Remove from plastic and place on microwave safe dish.
1. Heat on high for 45 seconds.
2. Rest 10 minutes.

FULLY COOKED BONE-IN BEEF RIB ROAST | 9 LB | 4 BONE

CONVECTION OVEN

1. Pull from fridge and let sit in the package on the counter for 2-2.5 hours.
2. Preheat oven to 325°F.
3. Cook prime rib for 1 hour or until internal temperature of 90°F. has been achieved.
4. Let sit for 40 minutes before carving or slicing.

FULLY COOKED SALMON

CONVENTIONAL OVEN

1. Preheat oven to 375°F.
2. Place salmon portions on a parchment-lined baking tray.
3. Heat for 10-12 minutes (thawed) or 16-18 minutes (frozen)
4. Rest 2 minutes before serving.

AIR FRYER

1. Preheat air fryer to 370°F.
2. Lightly spray basket with oil or line with parchment.
3. Place salmon portions in a single layer.
4. Heat for 6-8 minutes (thawed) or 10-12 minutes (frozen), flipping halfway if desired.

STOVE TOP (PAN SEAR/SKILLET)

1. Preheat non-stick or lightly oiled skillet over medium heat.
2. Place salmon portion skin-side down (if applicable).
3. Heat for 4-5 minutes per side (thawed) or 6-7 minutes per side (frozen).
4. Add a splash of water and cover for the last 2 minutes to heat through.

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FISH