

# Product Handling Instructions

Here are a few best practices when handling J.T.M. products.

## Product Information

- Kettle Products: Taco Fillings, Breakfast Fillings, Pasta Entrées, Soups, Chilis, and Cheese & Pasta Sauces
- Oven Products: Meatballs, Burgers, Patties, Sausage bites and Pork Ribs

## General Pack Info

Packed in 5 lb. boilable/steamable bags. 6 bags per case | Bags can be heated from frozen or thawed state | For optimal performance, leave product in bag, unopened, until ready to serve.

## Thawing J.T.M. Products

- For best results, thaw J.T.M. boilable/steamable bagged products 24 to 48 hours under refrigeration (<40°F Serv Safe Standard).
- J.T.M. products have a 14-day refrigerated shelf life.

## Refreezing Tip

- Unopened products must be properly cooled before refreezing
- Thaw and refreeze product no more than one time before use

## Heating : Asian Sauces

1. Place unopened bags of sauce in a perforated, full-size pan
2. Place pan into steamer & cook for 30-45 mins. *Your cook time may vary according to quantity of product being heated*
3. Remove from steamer, and check for an internal temp. of 135°F.  
(Serv Safe Standard - 135°F for 15 seconds)
4. Hold HOT at 135°F or above (Serv Safe Standard) until ready to assemble

## Heating : Pasta & Cheese Sauces

1. Place unopened bags in a perforated, full-size pan
2. Place pan into steamer & cook for 30-45 mins. *Your cook time may vary according to quantity of product being heated*
3. Remove from steamer, and check for an internal temp. of 135°F.  
(Serv Safe Standard - 135°F for 15 seconds)
4. Hold HOT at 135°F or above (Serv Safe Standard) until ready to assemble

## Heating : Portioned Meats

1. Preheat convection oven to 350°F
2. Place burgers or meatballs in a full sized pan
3. Add ½ cup of water to the pan and cover with lid or foil
4. Place into preheated convection oven for approx. 30-40 min. or until product reaches serving temp of 135°F
5. Remove from oven & check for an internal temp. of 135°F (Serv Safe Standard 135°F for 15 seconds)

## Heating : Taco & Meat Sauce

1. Place unopened bags in a perforated, full-size pan. *May vary according to quantity of product being heated.*
2. Remove from steamer, and check for an internal temp. of 135°F.  
(Serv Safe Standard - 135°F for 15 seconds).
3. Hold HOT at 135°F or above (Serv Safe Standard) until ready to assemble



## Checking the Temperature

- Check the temperature of the product, gently fold over the bag with a thermometer in the fold or place two unopened bags on top of each other with a thermometer between them.
- DO NOT PUNCTURE THE BAGS

## Leftovers

- Place any uneaten portions into storage container (plastic, glass container w/ lid or Ziploc bag).
- Store in the refrigerator until next use, but no longer than 3 days.

## Have a Product Question...Here's what you do:

1. Take pictures of the codes on the bag
2. Lot codes on the box
3. Save the product in question (in case we need to send it back to R&D)
4. Alert your distributor or JTM sales rep right away.

