



# Standard Operating Procedures

## PUPUSAS

### Storage/Shelf Life:

- ◆ Product cases list the date the product was packed and the Use or Freeze By date, this date will help you determine remaining shelf life
- ◆ **Refrigerated:** Store packages at 32-40°F  
--50 day shelf life
- ◆ **Frozen:** 6 month shelf life  
--Thaw product in cooler (32-40°F) before reheating

### Necessary Materials:

- |                                |                               |
|--------------------------------|-------------------------------|
| ◆ Del Real pupusas             | ◆ Oven                        |
| ◆ Full-size sheet pans         | ◆ Scissors                    |
| ◆ Non-stick parchment paper    | ◆ Thermometer                 |
| ◆ Plastic food handling gloves | ◆ Cloth Gloves and/or Spatula |
|                                | ◆ Serving Tray                |

### Option 1: Oven

1. Pre-heat oven (convectional or conventional) to 350°F.
2. Prepare a full-size sheet pan by covering with non-stick parchment paper.
3. Remove refrigerated/thawed pupusas from pouch using scissors and place a single layer (8-10) on the sheet pan.
4. Place sheet pan(s) with pupusas in oven for 10-15 minutes or until the internal temperature is at least 165°F for 30 seconds.
5. Let it sit for about 1 minute. Remove product from sheet pan with spatula (product should not stick to parchment paper) and place in desired serving tray. Enjoy!





# Standard Operating Procedures

## PUPUSAS

### Necessary Materials:

- ◆ Del Real pupusas
- ◆ Paper towels
- ◆ Plastic food handling gloves
- ◆ Microwave or Skillet
- ◆ Scissors
- ◆ Serving Tray

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### Option 2: Use of Microwave

1. Wrap each pupusa in damp paper towel and place in a microwave safe plate.
2. Microwave for 1:15 -1:30 minutes or until hot.
3. Let it sit for about 1 minute.

### Option 3: Use Stove Top

1. Pre-heat a non stick pan over medium heat. Place pupusa on pan and heat for 2 to 3 minutes per side or until inside is hot, 165°F for 30 seconds.
2. Let it sit for about 1 minute and enjoy!