

# Standard Operating Procedures

## Tamales

### Storage/Shelf Life:

- ◆ Product cases list the date the product was packed, this date will help you determine remaining shelf life
- ◆ **Refrigerated:** Store packages at 32-40 degrees F--70 day shelf life
- ◆ **Frozen:** 9 month shelf life

### Necessary Materials:

- |   |                                       |
|---|---------------------------------------|
| <input type="checkbox"/> Del Real Tamales             | <input type="checkbox"/> Foil         |
| <input type="checkbox"/> Plastic food handling gloves | <input type="checkbox"/> Scissors     |
| <input type="checkbox"/> Cling Wrap                   | <input type="checkbox"/> Spray Bottle |
|   | <input type="checkbox"/> Thermometer  |

### Reheating Instructions

#### Option 1: Oven (For Thawed Tamales)

1. Preheat oven (Convection oven preferred) to 375°F.
2. Line a full sheet pan with foil and place tamales (recommended 28 tamales) on it.
3. Evenly spray 2-3 ounces of water over tamales, using the spray bottle.
4. Tightly cover tamales with cling wrap and then foil.
5. Bake tamales for 25-30minutes or until internal temperature is a minimum of 165°F for 30 seconds.
6. Remove tamales from oven and let it sit for 1 minute. Place tamales in desired serving tray. Enjoy.



## Tamales

### Necessary Materials for Steamer:

- |   |                                      |
|---|--------------------------------------|
| <input type="checkbox"/> Del Real Tamales             | <input type="checkbox"/> Tongs       |
| <input type="checkbox"/> Plastic food handling gloves | <input type="checkbox"/> Thermometer |
| <input type="checkbox"/> Large pot with steam rack    | <input type="checkbox"/> Scissors    |

### Option 2: Steamer (For Thawed Tamales)

1. Fill large pot up with water up to an inch below the level of the steam rack.
2. Heat water to 180°F.
3. Take tamales out of the plastic bags
4. Place them on the steam rack vertically with the uncovered top of the tamale facing up. (This helps the filling from coming out)
5. Heat product in the pot for approximately 30-45 min or until it reaches desired temperature.
6. Carefully pull the tamales out of the pot as they may be soft.

### Necessary Materials for Simmer in Bag:

- |   |                                      |
|---|--------------------------------------|
| <input type="checkbox"/> Del Real Tamales             | <input type="checkbox"/> Tongs       |
| <input type="checkbox"/> Plastic food handling gloves | <input type="checkbox"/> Thermometer |
| <input type="checkbox"/> Large pot                    | <input type="checkbox"/> Scissors    |

### Option 3: Simmer in bag (For Thawed Tamales)

1. Fill large pot up to 1/3 with water
2. Heat water to between 180°F – 190°F.
3. Place bag/s in pot.
4. Heat product in the pot for approximately 30-45 min or until it reaches a minimum of 165°F.
5. Carefully pull bag out of water.

Thawed Product 30 to 45 minutes

Frozen Product 60 to 90 minutes

## Tamales

### Necessary Materials for Microwave:

- |   |  |
|---|--|
| <input type="checkbox"/> Del Real Tamales             | <input type="checkbox"/> Microwave safe tray/plate |
| <input type="checkbox"/> Plastic food handling gloves | <input type="checkbox"/> Tongs                     |
| <input type="checkbox"/> Microwave                    | <input type="checkbox"/> Thermometer               |
|   | <input type="checkbox"/> Scissors                  |
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### Option 4: Microwave (For Thawed Tamales)

For 1 Pouch of 4 count Tamales:

1. Place pouch of tamales on a microwave safe tray.
2. Microwave tamales for 3:30-4 minutes or until a minimum of 165F.
3. Remove pouch from microwave and let stand for 1 minute.
4. Remove tamales from pouch. Remove tamales from sustainable wrap and enjoy.

For Individual Tamale:

1. Wrap each tamale in a damp paper towel and place in a microwave safe plate.
2. Microwave on high for 1-1:15 minutes or until a minimum of 165F.
3. Remove from microwave and let stand for 1 minute.
4. Remove tamale from sustainable wrap and enjoy.

\*Note: Times given are approximate as microwave ovens vary in rates of heating.