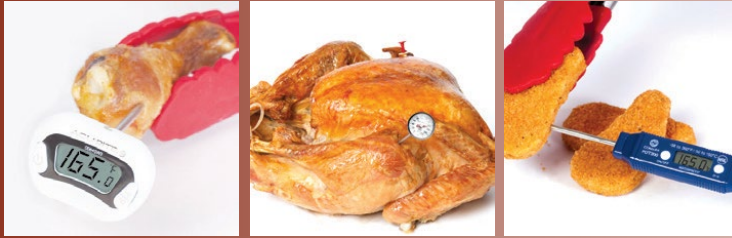




¿Se puede comer con seguridad?

Use un termómetro de alimentos para estar **SEGURO**.



165°F

Todas las aves
Enteras, partes, molidas
Todos los guisos
Todas las sobras



160°F

Carne molida
Carne de res,
ternera, cerdo y cordero
Platos con huevo



145°F

Mariscos, Pescado

Filetes,
Chuletas y asados
Dejar reposar por

3 minutos más antes de comer
la carne de res, ternera, cerdo y cordero



Termómetro dial
Área sensible de 2"



Termómetro digital
Área sensible de 1/2"

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Produced by Virginia Cooperative Extension, Virginia Tech, 2024

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