



¿Se puede comer con seguridad?

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

165°F

Todas las Aves

(Enteras, partes, molidas)

Todos los guisos y las sobras



160°F



Carne molida y platos con huevo

Carne de res, ternera, cerdo y cordero



145°F



Pescado y los mariscos



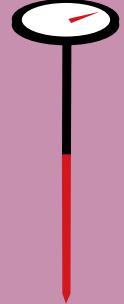
Filetes, chuletas y asados



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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