

¿Se puede comer con seguridad?

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

165°F

Todas las aves
Enteras, partes, molidas



160°F

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



145°F

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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