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MEAT PRODUCT TEMPERATURE TIME Bacon Terrine And Rabbit Ribs 65 °C / 149 °F 12’ Burger 65 °C / 149 °F 25’
Chateaubriand 60 °C / 140 °F 45’ Chicken Breast 65 °C / 149 °F 35’ Chicken Thighs 80 °C / 176 °F 2h ... Jun 2th, 2024.
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Cooking Loss Than The Same Cuts Browned After Sous Vide Cooking (Table 1). Browning Prior To Sous Vide Cooking
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