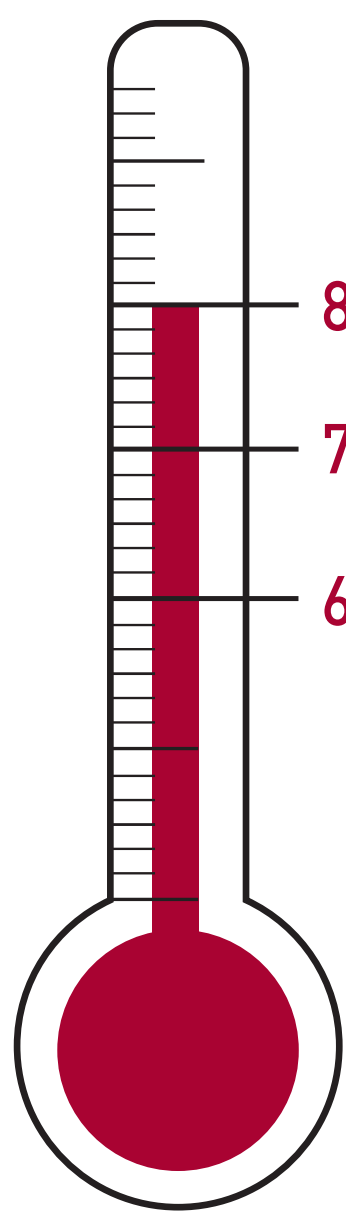
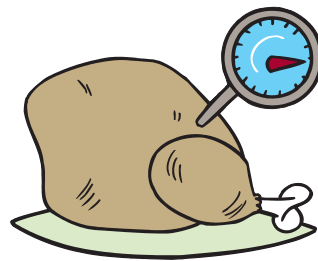


Make sure you have cooked your meat properly using a temperature probe. This guide shows you the correct cooking temperatures of different meats.

Temperature Guide

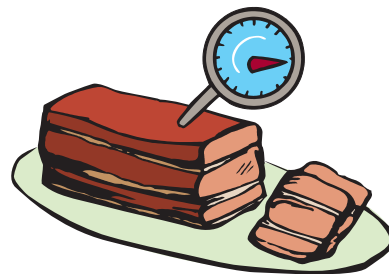


82°C



Whole Roast Poultry
Juices run clear

71°C



Minced Meats and Sausages
No pink should be visible

65°C



Fish