

Product Handling Instructions

KRONOS KABOBS

Marinated in olive oil, wine and a blend of Mediterranean herbs and spices. Pre-skewered and conveniently packaged in one pound pouches for less waste and peak freshness.

THAWING

Allow product to thaw completely for at least 38 hours in refrigerator before use.

COOKING

Lightly grill over an open flame to promote grill marks. Continue to grill or roast in a 400° F oven for 5-10 minutes in a convection oven or 20-25 minutes in a conventional oven - time will vary based on portion size. Ensure product is fully cooked to an internal temperature of 145° F for pork and 165° F for chicken. Allow meat to rest for at least three minutes before consuming.

HOLDING

Ideally Kronos Kabobs should be cooked to order. If this is operationally unfeasible please follow these instructions.

Kronos Kabobs are a premium product that contain very little fat; therefore care must be taken when holding the product on a steam table. Kronos Kabobs should be held on a steam table at a temperature between 146-164° F.

For best performance, hold Kabobs in a steam table in a liquid bath (3 parts olive oil, 2 parts water, 1 part lemon juice). Do not serve Kronos Kabobs that have been held for longer than 30 minutes. Liquid bath should be changed hourly.



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**Oven temperatures may vary, adjust time and temperature as needed.*