







# Chicken pasteurization chart

For poultry with **1% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	63.3 min
140°F	60°C	25.2 min
145°F	62.8°C	8.4 min
150°F	65.6°C	2.7 min
155°F	68.3°C	44.2 sec
160°F	71.1°C	13.7 sec
165°F	73.9°C	<10.0 sec

\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.

For poultry with **2% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	64.5 min
140°F	60°C	25.7 min
145°F	62.8°C	8.6 min
150°F	65.6°C	2.7 min
155°F	68.3°C	45 sec
160°F	71.1°C	14 sec
165°F	73.9°C	<10.0 sec




\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.



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# Chicken pasteurization chart

For poultry with **3% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	65.7 min
140°F	60°C	26.2 min
145°F	62.8°C	8.7 min
150°F	65.6°C	2.7 min
155°F	68.3°C	45.9 sec
160°F	71.1°C	14.2 sec
165°F	73.9°C	<10.0 sec

\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.

For poultry with **4% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	67 min
140°F	60°C	26.8 min
145°F	62.8°C	8.9 min
150°F	65.6°C	2.7 min
155°F	68.3°C	46.8 sec
160°F	71.1°C	14.5 sec
165°F	73.9°C	<10.0 sec




\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.



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# Chicken pasteurization chart

For poultry with **5% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	68.4 min
140°F	60°C	27.5 min
145°F	62.8°C	9.2 min
150°F	65.6°C	2.8 min
155°F	68.3°C	47.7 sec
160°F	71.1°C	14.8 sec
165°F	73.9°C	<10.0 sec

\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.

For poultry with **6% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	69.9 min
140°F	60°C	28.2 min
145°F	62.8°C	9.5 min
150°F	65.6°C	2.9 min
155°F	68.3°C	48.6 sec
160°F	71.1°C	15 sec
165°F	73.9°C	<10.0 sec




\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.



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# Chicken pasteurization chart

For poultry with **7% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	71.4 min
140°F	60°C	29 min
145°F	62.8°C	9.8 min
150°F	65.6°C	3 min
155°F	68.3°C	49.5 sec
160°F	71.1°C	15.3 sec
165°F	73.9°C	<10.0 sec

\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.

For poultry with **8% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	73 min
140°F	60°C	29.8 min
145°F	62.8°C	10.2 min
150°F	65.6°C	3.1 min
155°F	68.3°C	50.4 sec
160°F	71.1°C	15.6 sec
165°F	73.9°C	<10.0 sec




\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.



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# Chicken pasteurization chart

For poultry with **9% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	74.8 min
140°F	60°C	30.8 min
145°F	62.8°C	10.7 min
150°F	65.6°C	3.3 min
155°F	68.3°C	51.4 sec
160°F	71.1°C	15.9 sec
165°F	73.9°C	<10.0 sec

\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.

For poultry with **10% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	76.7 min
140°F	60°C	32 min
145°F	62.8°C	11.3 min
150°F	65.6°C	3.5 min
155°F	68.3°C	52.4 sec
160°F	71.1°C	16.2 sec
165°F	73.9°C	<10.0 sec




\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.



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# Chicken pasteurization chart

For poultry with **11% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	78.9 min
140°F	60°C	33.4 min
145°F	62.8°C	12.1 min
150°F	65.6°C	3.8 min
155°F	68.3°C	53.4 sec
160°F	71.1°C	16.5 sec
165°F	73.9°C	<10.0 sec

\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.

For poultry with **12% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log<sub>10</sub> lethality of *Salmonella*\*.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken
136°F	57.8°C	81.4 min
140°F	60°C	35 min
145°F	62.8°C	13 min
150°F	65.6°C	4.2 min
155°F	68.3°C	54.4 sec
160°F	71.1°C	16.9 sec
165°F	73.9°C	<10.0 sec

\* A holding time of <10 seconds at the internal temperature will instantly achieve the required lethality of *Salmonella*.  
Apply humidity as necessary.



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