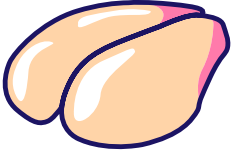
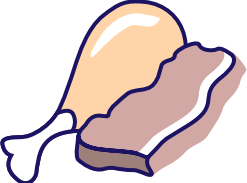



Turkey cooking chart

		Internal Temperature	Holding time	Total Roasting time Stuffed	Total Roasting time Unstuffed	
	Turkey breast (2.7 to 3.6 kg unstuffed)	69°C*	50 sec	2 ¼ to 3 ¼ hours	3 to 3 ½ hours	
		74°C	<10 sec			
	Dark meat (e.g. Turkey legs and thighs)	74°C	<10 sec	1 to ½ hours	Not applicable	
	Whole turkey	74°C	<10 sec	4 to 5 kg	2 ¾ to 3 hours	3 to 3 ½ hours
				5 to 6 kg	3 to 3 ¾ hours	3 ½ to 4 hours
				6 to 8 kg	3 ¾ to 4 ¼ hours	4 to 4 ¼ hours
				8 to 9 kg	4 ¼ to 4 ½ hours	4 ¼ to 4 ¾ hours
				9 to 11 kg	4 ½ to 5 hours	4 ¾ to 5 ¼ hours

*Alternative cooking temperature



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