

Turkey pasteurization chart

For poultry with **1% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log₁₀ lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	64 min
140°F	60°C	28.1 min
145°F	62.8°C	10.5 min
150°F	65.6°C	3.8 min
155°F	68.3°C	1.2 min
160°F	71.1°C	25.6 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.

For poultry with **2% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log₁₀ lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	64.3 min
140°F	60°C	28.3 min
145°F	62.8°C	10.6 min
150°F	65.6°C	3.7 min
155°F	68.3°C	1.2 min
160°F	71.1°C	25.7 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.



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Turkey pasteurization chart

For poultry with **3% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log₁₀ lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	64.6 min
140°F	60°C	28.5 min
145°F	62.8°C	10.6 min
150°F	65.6°C	3.7 min
155°F	68.3°C	1.2 min
160°F	71.1°C	25.8 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 **4% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log₁₀ lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	64.9 min
140°F	60°C	28.7 min
145°F	62.8°C	10.7 min
150°F	65.6°C	3.7 min
155°F	68.3°C	1.2 min
160°F	71.1°C	26 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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Turkey pasteurization chart

For poultry with **5% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log₁₀ lethality of *Salmonella**.

 Temperature (°F)	 Temperature (°C)	 Time for Turkey
136°F	57.8°C	65.3 min
140°F	60°C	29 min
145°F	62.8°C	10.8 min
150°F	65.6°C	3.7 min
155°F	68.3°C	1.2 min
160°F	71.1°C	26.1 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-log₁₀ lethality of *Salmonella**.

 Temperature (°F)	 Temperature (°C)	 Time for Turkey
136°F	57.8°C	65.8 min
140°F	60°C	29.3 min
145°F	62.8°C	11 min
150°F	65.6°C	3.8 min
155°F	68.3°C	1.2 min
160°F	71.1°C	26.2 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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Turkey pasteurization chart

For poultry with **7% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log₁₀ lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	66.3 min
140°F	60°C	29.7 min
145°F	62.8°C	11.3 min
150°F	65.6°C	3.9 min
155°F	68.3°C	1.2 min
160°F	71.1°C	26.3 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-log₁₀ lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	66.9 min
140°F	60°C	30.2 min
145°F	62.8°C	11.5 min
150°F	65.6°C	4 min
155°F	68.3°C	1.3 min
160°F	71.1°C	26.4 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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Turkey pasteurization chart

For poultry with **9% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log₁₀ lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	67.6 min
140°F	60°C	30.8 min
145°F	62.8°C	11.9 min
150°F	65.6°C	4.1 min
155°F	68.3°C	1.3 min
160°F	71.1°C	26.6 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.

For poultry with **10% fat content**, pasteurize it according to the temperatures and times below to obtain 7-log₁₀ lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	68.4 min
140°F	60°C	31.5 min
145°F	62.8°C	12.4 min
150°F	65.6°C	4.3 min
155°F	68.3°C	1.3 min
160°F	71.1°C	26.7 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.



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Turkey pasteurization chart

For poultry with **11% fat content**, pasteurize it according to the temperatures and times below to obtain 7- \log_{10} lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	69.5 min
140°F	60°C	32.5 min
145°F	62.8°C	13 min
150°F	65.6°C	4.5 min
155°F	68.3°C	1.3 min
160°F	71.1°C	26.8 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 **12% fat content**, pasteurize it according to the temperatures and times below to obtain 7- \log_{10} lethality of *Salmonella**.

Temperature (°F)	Temperature (°C)	Time for Turkey
136°F	57.8°C	70.8 min
140°F	60°C	33.7 min
145°F	62.8°C	13.8 min
150°F	65.6°C	4.9 min
155°F	68.3°C	1.3 min
160°F	71.1°C	26.9 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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