









Poultry pasteurization chart

For poultry with **1% 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 Chicken	 Time for Turkey
136°F	57.8°C	63.3 min	64 min
140°F	60°C	25.2 min	28.1 min
145°F	62.8°C	8.4 min	10.5 min
150°F	65.6°C	2.7 min	3.8 min
155°F	68.3°C	44.2 sec	1.2 min
160°F	71.1°C	13.7 sec	25.6 sec
165°F	73.9°C	<10.0 sec	<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_{10} lethality of *Salmonella**.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken	 Time for Turkey
136°F	57.8°C	64.5 min	64.3 min
140°F	60°C	25.7 min	28.3 min
145°F	62.8°C	8.6 min	10.6 min
150°F	65.6°C	2.7 min	3.7 min
155°F	68.3°C	45 sec	1.2 min
160°F	71.1°C	14 sec	25.7 sec
165°F	73.9°C	<10.0 sec	<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.





Poultry pasteurization chart

For poultry with **3% 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 Chicken	 Time for Turkey
136°F	57.8°C	65.7 min	64.6 min
140°F	60°C	26.2 min	28.5 min
145°F	62.8°C	8.7 min	10.6 min
150°F	65.6°C	2.7 min	3.7 min
155°F	68.3°C	45.9 sec	1.2 min
160°F	71.1°C	14.2 sec	25.8 sec
165°F	73.9°C	<10.0 sec	<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_{10} lethality of *Salmonella**.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken	 Time for Turkey
136°F	57.8°C	67 min	64.9 min
140°F	60°C	26.8 min	28.7 min
145°F	62.8°C	8.9 min	10.7 min
150°F	65.6°C	2.7 min	3.7 min
155°F	68.3°C	46.8 sec	1.2 min
160°F	71.1°C	14.5 sec	26 sec
165°F	73.9°C	<10.0 sec	<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.





Poultry pasteurization chart

For poultry with **5% 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 Chicken	 Time for Turkey
136°F	57.8°C	68.4 min	65.3 min
140°F	60°C	27.5 min	29 min
145°F	62.8°C	9.2 min	10.8 min
150°F	65.6°C	2.8 min	3.7 min
155°F	68.3°C	47.7 sec	1.2 min
160°F	71.1°C	14.8 sec	26.1 sec
165°F	73.9°C	<10.0 sec	<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_{10} lethality of *Salmonella**.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken	 Time for Turkey
136°F	57.8°C	69.9 min	65.8 min
140°F	60°C	28.2 min	29.3 min
145°F	62.8°C	9.5 min	11 min
150°F	65.6°C	2.9 min	3.8 min
155°F	68.3°C	48.6 sec	1.2 min
160°F	71.1°C	15 sec	26.2 sec
165°F	73.9°C	<10.0 sec	<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.





Poultry pasteurization chart

For poultry with **7% 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 Chicken	 Time for Turkey
136°F	57.8°C	71.4 min	66.3 min
140°F	60°C	29 min	29.7 min
145°F	62.8°C	9.8 min	11.3 min
150°F	65.6°C	3 min	3.9 min
155°F	68.3°C	49.5 sec	1.2 min
160°F	71.1°C	15.3 sec	26.3 sec
165°F	73.9°C	<10.0 sec	<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_{10} lethality of *Salmonella**.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken	 Time for Turkey
136°F	57.8°C	73 min	66.9 min
140°F	60°C	29.8 min	30.2 min
145°F	62.8°C	10.2 min	11.5 min
150°F	65.6°C	3.1 min	4 min
155°F	68.3°C	50.4 sec	1.3 min
160°F	71.1°C	15.6 sec	26.4 sec
165°F	73.9°C	<10.0 sec	<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.





Poultry pasteurization chart

For poultry with **9% 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 Chicken	 Time for Turkey
136°F	57.8°C	74.8 min	67.6 min
140°F	60°C	30.8 min	30.8 min
145°F	62.8°C	10.7 min	11.9 min
150°F	65.6°C	3.3 min	4.1 min
155°F	68.3°C	51.4 sec	1.3 min
160°F	71.1°C	15.9 sec	26.6 sec
165°F	73.9°C	<10.0 sec	<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_{10} lethality of *Salmonella**.

 Temperature (°F)	 Temperature (°C)	 Time for Chicken	 Time for Turkey
136°F	57.8°C	76.7 min	68.4 min
140°F	60°C	32 min	31.5 min
145°F	62.8°C	11.3 min	12.4 min
150°F	65.6°C	3.5 min	4.3 min
155°F	68.3°C	52.4 sec	1.3 min
160°F	71.1°C	16.2 sec	26.7 sec
165°F	73.9°C	<10.0 sec	<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.





Poultry 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 Chicken	 Time for Turkey
136°F	57.8°C	78.9 min	69.5 min
140°F	60°C	33.4 min	32.5 min
145°F	62.8°C	12.1 min	13 min
150°F	65.6°C	3.8 min	4.5 min
155°F	68.3°C	53.4 sec	1.3 min
160°F	71.1°C	16.5 sec	26.8 sec
165°F	73.9°C	<10.0 sec	<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 Chicken	 Time for Turkey
136°F	57.8°C	81.4 min	70.8 min
140°F	60°C	35 min	33.7 min
145°F	62.8°C	13 min	13.8 min
150°F	65.6°C	4.2 min	4.9 min
155°F	68.3°C	54.4 sec	1.3 min
160°F	71.1°C	16.9 sec	26.9 sec
165°F	73.9°C	<10.0 sec	<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.