
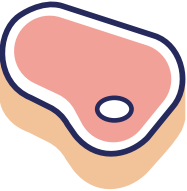
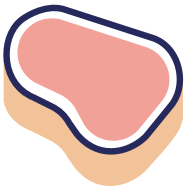
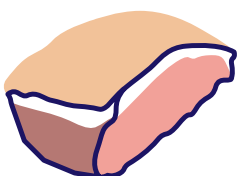


Pork barbecuing

*Apply a 3-minute resting period after the target internal temperature is reached.

		Thickness/Weight	Internal temperature*	Average Recommended Cooking Time (min. per kg OR total min.)
 Ribs	Spareribs (St. Louis style)	1.6 to 1.8 kg/rack	Tender	2.75 to 3.50 hours until tender
	Pork Back Ribs	0.7 to 0.9 kg/rack		3.50 to 4.75 hours until tender
	Country-Style Ribs	1.35 to 1.8 kg		1.5 to 2.25 hour until tender
	Whole Pork Loin (Boneless)	3.6 to 4 kg	63°C to 71°C	18 to 33 min/kg
4.5 kg		29 to 36 min/kg		
 Loin Roast (Bone-In)	Sirloin Pork Roast	0.9 kg	63°C to 71°C	45 to 58 min/kg
		1.35 to 2.25 kg		30 to 38 min/kg
	Ribeye (Center Rib) Pork Roast	0.9 kg		49 to 51 min/kg
		1.35 to 2.25 kg		30 to 38 min/kg
 Loin Roast (Boneless)	Pork Loin Center Roast	0.9 kg	63°C to 71°C	45 to 58 min/kg
		1.35 to 2.25 kg		27 to 33 min/kg
	New York (Top Loin) Pot Roast	0.9 kg		45 to 58 min/kg
		1.35 to 2.25 kg		27 to 33 min/kg
	Sirloin Pork Roast	0.9 kg		45 to 58 min/kg
		1.35 to 2.25 kg		27 to 33 min/kg
 Blade (Shoulder) Pot Roast	1.35 to 1.8 kg	Tender	1.5 to 1.75 min/kg	
	2.25 to 2.7 kg	Tender	1 to 1.5 hr until tender	