


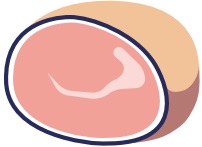
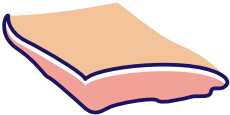
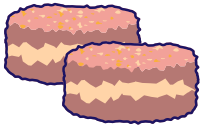


Pork roasting/baking

*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	3.5 to 4.75 hours until tender
		Pork Back Ribs	0.7 to 0.9 kg/rack	Tender	3.5 to 4.75 hours until tender
		Country-Style Ribs	1.35 to 1.8 kg	Tender	2 to 2.75 hours until tender
	Loin Roast (Boneless)	New York (Top Loin) Pork Roast	0.9 kg	63°C to 74°C	58 to 62 min/kg
		Sirloin Pork Roast			
	Shoulder		1.35 to 2.7 kg	135°C	120 to 190 min/kg until tender
	Ham, Fully Cooked		2.25 to 2.7 kg	60°C	45 min/kg
	Pork Belly		1 to 1.35 kg	100 min/kg, at 163°C, and brown for 30 min at 232°C	1 to 1.35 kg
	Stuffed Pork Loin Chops		3 to 3.8 cm	74°C	Differs based on stuffing