



READY-TO-DRINK HEATING & STORAGE GUIDES



HEATING

Recommended heated serving temperature for tea and coffee 45-65°C

MICROWAVE

1. Completely remove foil lid from cup.
2. Place the cup into microwave oven. 1100 & 1250 watt microwave; heat on high for approximately 50 seconds.
3. Stir before serving to ensure even heat distribution and to avoid burns. Heating times are approximates only and may vary across different microwave ovens. Heating time may vary for multiple cups.

BAIN-MARIE

1. Leave foil lids attached to cups.
2. Place cups into a tray with a small amount of water poured into it.
3. Reheating takes approximately 30 minutes for a hot Bain-Marie and up to 50 minutes for a cold Bain-Marie.
4. Stir before serving to ensure even heat distribution and to avoid burns.

RETHERM SYSTEM

1. Cups are suitable to go in tray or bulk Retherm Systems.
2. Leave foil lids attached to cups.
3. Do not overheat.
4. Cups will take less than 30 minutes to reach serving temperature. Product will be extremely hot.

For best results place cup into or decant contents into a mug and heat in retherm and allow to cool to 60°C before serving to patient. Product will be extremely hot.

FURTHER INFORMATION

- Instructions are general guidelines only. As equipment varies facilities should determine for themselves the heating requirements necessary to achieve the correct product temperature.
- For patient safety ensure product core temperature does not exceed 70°C.
- The creamies should not be heated. They should be served at 4-7°C and will still be compliant at 20-22°C.
- Do not reheat unopened products more than once.
- The IDDSI viscosities for these products are only valid at the serving temperatures we have given.
- For further information, please visit www.precisethickn.com.au.

STORAGE

- Store in a cool, dry place out of direct sunlight. Once opened, refrigerate at 4°C and use or discard within 24 hours.
- Once opened, food and drinks should be handled and stored according to your site's Food Safety protocols. Precise recommends use of the '2 hour/4 hour rule' for serving vulnerable persons, refrigeration between serving, and discarding any leftover product after 24 hours. Viscosity of products will remain stable well beyond any food safety time limits.



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