

Recommended Temperatures**

	Rare	Med. Rare	Medium	Med. Well	Well Done
Beef, Veal & Lamb Roasts, Steaks & Chops	120-130°F* 49-54°C	130-135°F* 54-57°C	135-145°F* 57-63°C	145-155°F* 63-68°C	155°F-up* 68°C-up
Pork Roasts, Steaks & Chops				USDA-Done 145°F* 63°C	Well Done 150°F-up* 66°C-up
BBQ Brisket, Ribs, & Pork Butt					Done 190-205°F 88-96°C

* These temperatures are ideal peak temperatures. Meats should be removed from heat several degrees lower and allowed to rise during resting.

** Our recommended temperatures are consistent with many expert sources for taste and safety. USDA-recommended temperatures are 5 to 10°F (2 to 5°C) higher.

Minimum Done Temps for Food Safety

Ground Meat:
Beef, Veal, & Sausage* 160°F 71°C

Ham (raw) 160°F 71°C

Ham (pre-cooked) 140°F 60°C

Egg dishes 160°F 71°C

Casseroles & Leftovers 165°F 74°C

Chicken, Turkey &
Duck (whole or pieces)* 165°F 74°C

Poultry Dark Meat** 175°F 79°C

Stuffing (in the bird) 165°F 74°C

Tuna, Swordfish &
Marlin** 125°F 52°C

Other Fish** 140°F 60°C

Water Temps(at sea level)

Poach 160-180°F
71-82°C

Low Simmer 180°F 82°C

Simmer 185°F 85°C

Slow Boil 205°F 96°C

Rolling Boil 212°F 100°C

Other Food Temps

Bread: Rich Dough 190-200°F
88-93°C

Bread: Lean Dough 200-210°F
93-99°C

Water temp to add
active dry yeast 105-115°F
41-46°C

Butter: Chilled 35°F 2°C

Butter: Softened 60-67°F
16-19°C

Butter:
Melted & Cooled 85-90°F
29-32°C

Candy or Sugar Syrup Temps (at sea level)

Thread 230-234°F (110-112°C)

Soft Ball 234-240°F (112-116°C)

Firm Ball 244-248°F (118-120°C)

Hard Ball 250-266°F (121-130°C)

Soft Crack 270-290°F (132-143°C)

Hard Crack 300-310°F (149-154°C)

Caramel 320-350°F (160-177°C)

Syrup

Fondant, Fudge & Pralines

Caramels

Divinity & Nougat

Taffy

Brittles, Lollipops & Hardtack

Flan & Caramel Cages