

## **Flavor and Texture Effects Resulting from Heat Treating Fermented Products**

Finished product core temperatures affect final product texture and appearance.

- $\leq 90^{\circ}\text{F}$  = raw taste, firm bite, definite fat and lean differentiation
- $95^{\circ}\text{F}$  to  $137^{\circ}\text{F}$  = semi - cooked taste, firmer bite, and smooth texture
- $\geq 137^{\circ}\text{F}$  = cooked taste, hard bite, little particle definition