

Thermapen®

MEAT TEMPERATURES

74°C	Chicken, Turkey & Duck
52°C	Beef, Lamb & Veal (Rare)
60°C	Beef, Lamb & Veal (Medium)
71°C	Beef, Lamb & Veal (Well Done)
63°C	Pork Roasts, Steaks & Chops (Medium)
71°C	Pork Roasts, Steaks & Chops (Well Done)
60°C	Fish

BAKING TEMPERATURES

95-98°C	Sponge Cake
98-100°C	Fruit Cake
77°C	Bread (Rich Dough)
88-93°C	Bread (Lean Dough)
41-46°C	Yeast (Water Temperature)
105°C	Jam (Setting Point)



CONFECTIONERY TEMPERATURES

110-112°C	Thread (Syrup)
112-116°C	Soft Ball (Fondants, Fudge & Pralines)
118-120°C	Firm Ball (Caramel)
121-130°C	Hard Ball (Divinity & Nougat)
132-143°C	Soft Crack (Taffy)
149-154°C	Hard Crack (Brittles, Lollipops & Hardtack)

Visit our website and follow us for more information on temperature and cooking inspiration

*The above temperatures are guidelines only.

thermapen.co.uk