



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
74 °C	Casseroles
71 °C	Egg Dishes

WATER TEMPERATURES (at Sea Level)

71 - 82 °C	Poach
82 °C	Low Simmer
85 °C	Simmer
96 °C	Slow Boil
100 °C	Rolling Boil

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)
2 °C	Butter (Chilled)
18-19 °C	Butter (Softened)
29-32 °C	Butter (Melted & cooled)

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)
160 - 177 °C	Caramel (Flan & Caramel Cages)

The above temperatures are guidelines only.

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