

Sous vide pork chart

Minimum time by thickness

Food	Doneness	Temperature	0.5 in 1.3 cm	1 in 2.5 cm	1.5 in 3.8 cm	2 in 5.1 cm	2.5 in 6.4 cm	3 in 7.6 cm
Pork chops	Medium-rare	135°F (57.2°C)	1 hr 15 min	2 hr	3 hr	4 hr 15 min	5 hr 45 min	
	Medium	140°F (60°C)	50 min	1 hr 30 min	2 hr 30 min	3 hr 45 min	5 hr 30 min	
	Medium-well	150°F (65.6°C)	30 min	1 hr 15 min	2 hr 30 min	3 hr 45 min	5 hr 30 min	
	Well done	160°F (71.1°C)	30 min	1 hr 15 min	2 hr 30 min	4 hr	5 hr 45 min	
Pork tenderloin	Medium-rare	135°F (57.2°C)		2 hr	2 hr 30 min	3 hr 30 min	4 hr 30 min	6 hr
	Medium	140°F (60°C)		1 hr 30 min	2 hr	2 hr 45 min	3 hr 45 min	4 hr 45 min
	Medium-well	150°F (65.6°C)		1 hr 15 min	1 hr 30 min	2 hr 15 min	3 hr	4 hr 15 min
	Well done	160°F (71.1°C)		1 hr	1 hr 30 min	2 hr 15 min	3 hr 15 min	4 hr 15 min
Pork loin roast	Medium-rare	135°F (57.2°C)				3 hr 30 min	4 hr 30 min	6 hr
	Medium	140°F (60°C)				2 hr 45 min	3 hr 45 min	4 hr 45 min
	Medium-well	150°F (65.6°C)				2 hr 15 min	3 hr	4 hr 15 min
	Well done	160°F (71.1°C)				2 hr 15 min	3 hr 15 min	4 hr 15 min
Pork sausage (bratwurst)	Extra juicy and soft	140°F (60°C)		1 hr 30 min	2 hr 15 min	3 hr 15 min		
	Firm and juicy	150°F (65.6°C)		1 hr 15 min	1 hr 45 min	2 hr 30 min		
	Traditional	160°F (71.1°C)		1 hr	1 hr 45 min	2 hr 30 min		

Set cook times

Food	Doneness	Temperature	Time	Texture
Pork shoulder (pork butt) Pieces up to 3.75 in thick	Tender and sliceable	145°F (62.8°C)	18 hr to 36 hr	Moist and tender but holds together for slicing. It will not shred.
	Pulled pork	165°F (73.9°C)	18 hr to 24 hr	Pull-apart tender and juicy.
	Traditional, very soft	176°F (80°C)	8 hr to 12 hr	Very soft and shreds on its own, like a braise.
Pork belly Pieces up to 2.5 in thick	Tender and sliceable	150°F (65.6°C)	24 hr to 48 hr	Soft fat and tender meat that still slices cleanly.
	Soft, starting to fall apart	165°F (73.9°C)	24 hr to 48 hr	Very tender with well rendered fat.
	Fall apart	176°F (80°C)	12 hr to 24 hr	Very soft, like a long braise.
Pork ribs (baby back or spare) Racks up to 2 in thick	Meaty and extra tender	145°F (62.8°C)	36 hr	Succulent and meaty, like a very tender steak on the bone.
	Traditional barbecue	165°F (73.9°C)	12 hr	Well rendered fat and meat that shreds as you bite.
	Fall off the bone	176°F (80°C)	8 hr to 12 hr	Very soft and pulls cleanly from the bone.
Bacon Sealed package up to 1 in thick		145°F (62.8°C)	8 hr to 48 hr	Crisp outside after searing and very tender inside.
Ham (fully cooked) Bone-in half ham, 7 to 10 lb		140°F (60°C)	3 hr to 8 hr	Hot, moist, and tender all the way through.