

FREEZING/DEFROSTING DIAGRAM

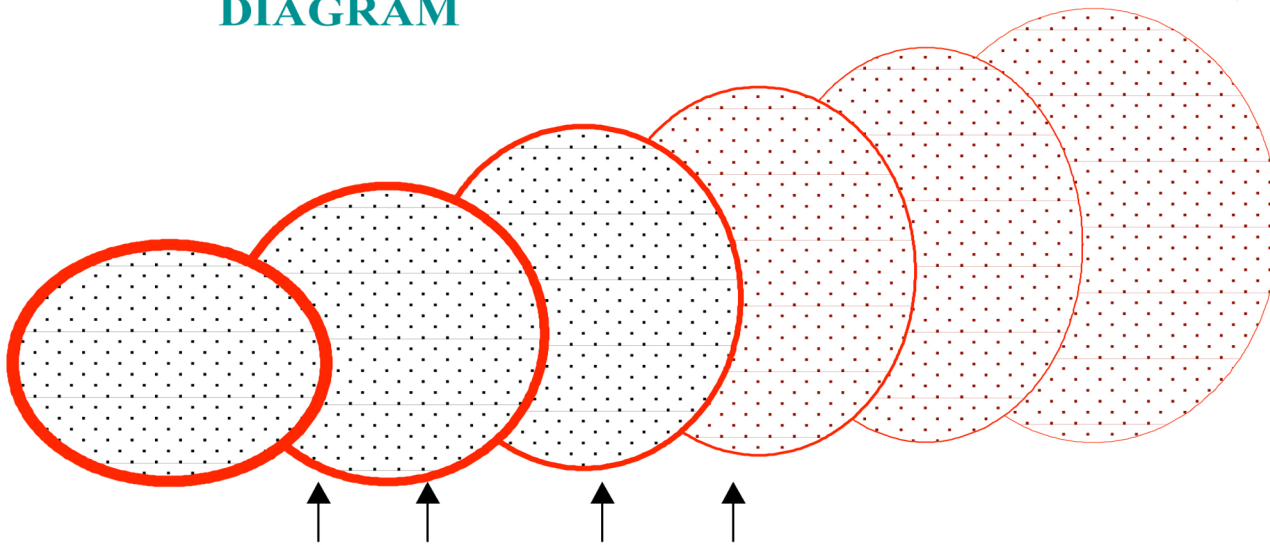
QUICK DEFROSTING METHOD

FINAL FROZEN STAGE, expanded and very fragile
App. 10°F - 0°F

Defrosting with extreme changes in temperature
IE. From the Freezer to the counter...or worse!

Cells defrosting too quickly, breakdown and lose the majority of its internal moisture leaving a dry, tough and aggressive piece of meat

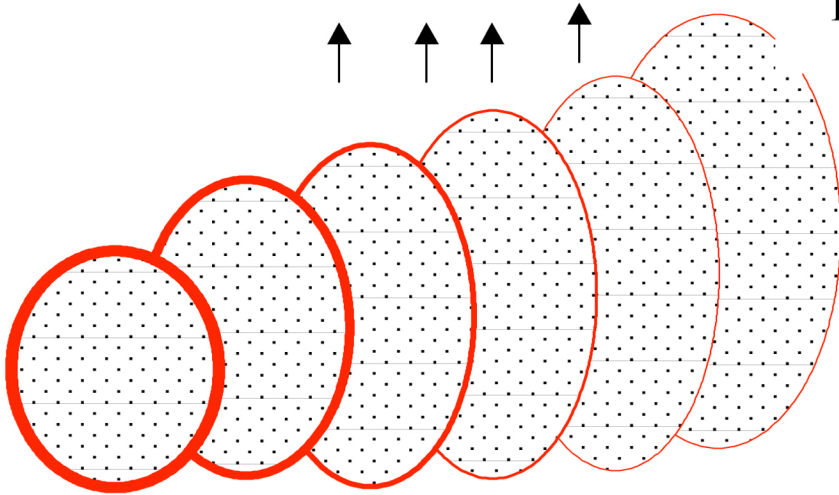
This is the liquid collects in the bottom of the plate or tray



Individual Cell, As It Goes Through The Freezing Phase Expands and Becomes Fragile

SLOW GRADUAL DEFROSTING METHOD

A more passive defrosting, yields a greater retention of internal moisture, flavor and character
IE. freezer to refrigerator



This slower method allows the meat to maintain its integrity and retain its natural juices. This is as close to the piece of meat you put in your freezer