What are the four acceptable methods of thawing frozen food?

Introducción detallada :

In the modern food processing industry, meat is not immediately used for processing when delivered factory, so it is straightforward to spoil if it is left for a long time.

As a professional manufacturer of Microwave Equipment, we understand that there are four standar methods of thawing, and each of these four methods has its advantages and disadvantages.

What are the four acceptable methods of thawing frozen food?

There are many methods of thawing food, especially in some households, where frozen meat produc usually left at room temperature for thawing, which can cause serious food safety hazards, possibly l bacterial growth and food poisoning. The four safer food defrosting methods are refrigerator defrost Microwave Defrosting, cooking defrosting, and cold water defrosting.

1. Refrigerator defrosting

Refrigerator defrosting is the safest way to defrost food because the refrigerator's temperature is rel low, so the bacteria in the food will not multiply quickly. When defrosting food in the refrigerator, ma the temperature is below five °C and place the defrosted food on the lowest shelf and in a container prevent the water from flowing and contaminating other foods after defrosting.

But refrigerator defrosting takes longer often need to be defrosted a day in advance, for some ample such as frozen turkey, etc., may take a few days to defrost thoroughly, the correct choice is that you r allow at least 24 hours for every 2.5 kg to defrost.

2. Microwave Defrosting

Microwave Defrosting is the most efficient way to defrost food. You can use a microwave oven for de at home, using the defrosting or low to medium power level, so that the heat has enough time to tra which can effectively prevent one part of the food from defrosting. In contrast, the other part has sta cook.

Most Microwave Food Manufacturers usually use Industrial Defrosting Equipment for defrosting, a ve advanced Microwave Equipment that mainly uses polar molecular vibration to produce an elastic coll with surrounding molecules frictional heat generation's heating. This method of reheating and defros has the advantages of low production cost, high efficiency, no bacterial growth, and a small footprint unmatched by other processes.

Benefits of the Meat Defrosting Machine.

Key Features of the Quick Defrost Machine	
Quick Defrosting	Because the Defrosting System's microwaves penetrate deep into the material and heat it directly, there is no need for conduction. A 25kg piece of meat can be defrosted from -15 to -4 degrees Celsius in just 2 minutes.
Save investment	Thawing Meat In the Microwave saves a lot of shelves and floor space needed for natural defrosting.
Environmentally friendly and non-polluting	Frozen Food Processing Equipment can be defrosted inside the package, reducing the need for a hygienic environment and avoiding the waste of water during water defrosting.
Ensures nutritious, spoilage-free food	Since Microwave Defrosting is a refrigerated process before thawing, it avoids the proliferation of bacteria during processing and the leaking of material fluids during defrosting, reducing the rate of meat loss.

Practicality	In Microwave Thawing Process, because the wavelength of 915MHZ is longer than 2450MHZ, its penetration ability is stronger and more suitable for processing large pieces of food materials, and the frequency is more suitable for defrosting process.
Long service life	Industrial Defrosting Equipment is made of food-grade stainless steel, and the parts are made of internationally famous brand components, so the quality is guaranteed.
Easy to operate	A simple operation PLC control system is used to achieve fully automatic production.

3. Cooking and defrosting

Frozen foods such as burger patties, frozen vegetables, and frozen pastries must be thawed by cooki requires strict compliance with the manufacturer's instructions to ensure the taste and nutrition of th

4. Coldwater thawing

For some small batches of frozen food, many people will choose to place them in the flow of cold wat thaw. This is the least recommended way to freeze because this thawing method will lead to the grow food bacteria and a higher rate of meat loss. If you must use the cold water thawing method, you sho the food completely immersed in cold water, so this requires a large enough cold water tank and a lo running water, but also, this will cause a waste of water.

The above are the four standard methods of defrosting frozen food; through the above comparison, clearly understand that Microwave Defrosting is the fastest and safest way to defrost, especially in th processing industry, the application of Thawing Machine is ubiquitous, we have also reached long-ter cooperation with several well-known companies and friendly relations.

2021 Customer Order Form for Defrost Machine

Dealed Customer Have Plant Of Defrosting Equipment	
1	Canada 200-300kg/h Full Automation Meat Thawing Machine
2	1t/h Plc Operating System Defrosting System For Sale In Japan
3	South Korea 500-800kg/h High Efficiency Frozen Food Processing Equipment
4	800kg/h Pakistan Easy Operate Industrial Defrosting Equipment

Dealed Customers Who Repurchase Of Quick Defrost Machine At 2021	
1	India 2-3t/h Ce,iso9001,bv Meat Defrosting Technology
2	300kg/h Stainless Steel Thawing Machine In America

3	300-500kg/h Easy Operating Defrost Machine In Germany
4	France 600-700kg/h High Productivity Defrosting Equipment

Our company is a modern technology-oriented enterprise integrating high technology R&D, manufac sales, and service. The company has strong financial support and a strong technical development tea more than ten years of Defrosting System production technology research technology reserves, in th international Microwave Equipment. We have solid financial backing and a strong technical developm team.

Plan to buy high-quality Industrial Defrosting Equipment; welcome to contact us. We can provide an e price for Meat Defrosting Machine and perfect after-sales service, and we sincerely look forward to yo arrival!