

Which method should be used to thaw frozen meat

Introdução detalhada :

When you buy some frozen meat products and want to cook them, do you feel like you can't get started? Do you want to thaw frozen meat quickly when you take it out of the freezer?

Freezing meat products can effectively extend their shelf life and retain all the nutrients in meat products. When it comes to cooking, how to thaw them quickly and efficiently becomes a topic worth discussing.



Which method should be used to thaw frozen meats

When thawing meat products, the thawing method is very critical. Choosing the correct thawing method can help fully retain the nutrients in frozen meat, while effectively reducing the rate of meat loss. The wrong thawing methods are natural defrosting at room temperature and cold water defrosting, while the correct thawing methods are refrigeration defrosting, Microwave Defrosting and aluminum tub defrosting.

Natural thawing at room temperature: It takes a long time to thaw meat products at room temperature, which will lead to the growth of bacteria in the process, especially when the weather is hot, if thawed at room temperature, bacteria will multiply faster, and meat will easily deteriorate, which will cause more harm to the human body.

Cold water thawing: water thawing meat, there will be the outer layer of meat ice has been dissolved, but the meat inside has not yet melted, will expand and break through the cells, the nutrients in the meat will be lost with the water, the meat becomes loose, affecting nutrition and taste. In addition, cold water thawing takes a long time, and can not guarantee the hygiene standards of meat products, there is also a great adverse impact on the human body, and because of the need for a large amount of cold water flow for thawing, it will also cause a waste of water resources.

Refrigeration thawing: take meat products out of the freezer, put them in the freezer and let them thaw naturally, which can ensure that the meat products thaw at the same speed inside and outside, and they will not lose its luster. However, freezer defrosting takes longer, even a small piece of meat can take a long time for complete defrosting, so if you use this method of defrosting, you need to prepare a day in advance, and it is not suitable for some emergency situations.

Microwave Defrosting: There are two ways of Microwave Defrosting, one is to use microwave oven for defrosting at home. Put the meat with a thickness of about 2 cm into the microwave oven, select the defrosting gear, set a short time, then change the direction of the frozen meat, and continue to increase the time with attention to the thawing to maintain a partially frozen state, can be cut with a knife can be, this time the meat is easy to cut, and will not breed microorganisms, the taste is also very good.

Industrial Defrosting Equipment is usually used for thawing, the microwave penetration of Meat Defrosting Machine is very strong, which can make the frozen food inside and outside heating at the same time, no heat transfer process, thawing fast, can effectively improve production efficiency and shorten the thawing time. The quick processing capacity of the Defrost Machine is related to the quality of the meat, i.e., the dielectric constant of the meat.

Microwave Defrosting can make the frozen food surface and inside simultaneously by the action of electromagnetic field and generate heat, so the thawing uniformity is good, there is no phenomenon of external heat and internal cold. Thawing machine can keep the taste of thawed food, protein, vitamins and other nutrients from being destroyed, and the food will not be discolored, which can effectively reduce the rate of meat loss.

As a professional manufacturer of Microwave Equipment, we have cooperated with many famous companies at home and abroad, and in the process of continuous research and development, we can provide a variety of different specifications of Defrosting Machine for the majority of Microwave Food Manufacturers.



Specifications of Defrosting Equipment.

About Meat Thawing Machine's product specifications				
Model	1	2	3	4
Power	80kw	150kw	250kw	300kw
Speed	1500r/min	1600r/min	1700r/min	1800r/min
Weight	2000kg	2500kg	3000kg	3500kg
Output	100-200kg/h	250-400kg/h	300-500kg/h	500-800kg/h
Defrosting System Price	US\$1,500.00	US\$2,000.00	US\$2,500.00	US\$3,500.00
Category	Continuous (Type)			
Processing Customization	Yes			
These are the updated promotional prices for Frozen Food Processing Equipment for 2022, please contact our Industrial Defrosting Equipment professional technical team for more details.				

Aluminum basin defrosting: first put an aluminum basin bottom side up on the table, then put the frozen meat on the bottom of the aluminum basin, followed by another aluminum basin bottom side down on top, gently press on the frozen meat.

It takes about 5 minutes to defrost. This is the use of aluminum products are very strong thermal conductivity, the two ends of the frozen meat close to the aluminum pot, the frozen meat through the aluminum basin with the surrounding air quickly do heat exchange, non-stop heat exchange, the frozen meat will be in a very short period of time melted. However, this defrosting method is only applicable to a small amount of meat products.

Each of these methods has its own advantages and disadvantages, but it has to be said that Thawing Microwave is the most ideal method for defrosting frozen foods. We have extensive experience in Microwave Equipment and have served many customers both domestically and internationally, gaining a high reputation in the international Microwave Equipment market.

2021 Customer Order Form for Defrost Machine

Dealed Customer Have Plant Of Industrial Defrosting Equipment	
1	Russia 200kg/h Automatic Meat Defrosting Machine
2	Japan 800kg/h Saving Labor Quick Defrost Machine
3	1t/h Industry Thawing Machine In India
4	500-700kg/h Customized Defrost Machine In Canada

Dealed Customers Who Repurchase Of Defrosting Equipment At 2021	
1	Indonesia 1-2t/h 304 Stainless Steel Meat Thawing Machine Technology
2	2-3t/h Stepless Speed Adjustment Defrosting System In Turkey
3	300kg/h No Noise Frozen Food Processing Equipment In New Zealand
4	France 650kg/h No Pollution Industrial Defrosting Equipment

We can customize Meat Defrosting Machine according to Microwave Food Manufacturers' requirements, and we can provide corresponding market guidance plan to help our customers to further expand their market.

as to gain stronger market competitiveness.

If you need, welcome to contact us, we will provide you with the best Defrosting System Price, we believe our cooperation will be very happy!