

What are the three types of thawing methods?

Introdução detalhada :

To effectively extend the shelf life of food and achieve long-distance transportation, food is often frozen, especially some meat products, which can be transported around the world while maintaining freshness through freezing.

These foods need to be thawed when they are consumed. It is worth discussing how a suitable thawing method will effectively preserve the original nutrition and flavor of the food, so which method do you use for thawing, and how does Food Processing Company thaw?

What are the three types of thawing methods?

In the modern food processing industry, there are three standard methods of thawing food, namely cold water thawing, microwave thawing, and refrigerator thawing, which are relatively safe but have their own advantages and disadvantages in terms of thawing time and efficiency.

Although most people use the natural thawing method, it is worth mentioning that it is not safe; the frozen products placed at room temperature for a long time will lead to rapid reproduction of bacteria, which is highly detrimental to your health.

1. Coldwater defrosting

Coldwater defrosting is a speedy way to defrost, more suitable for home use. When you buy some frozen products from the market, such as frozen fish, frozen chicken breasts, etc., and want to thaw quickly after arriving home, just put the frozen products in a basin of cold water to soak, frozen products in cold water thaw faster than in hot water faster and more uniform. To speed up the thawing process, you can add some salt to the cold water so that the thawing will be faster and the nutrients in the frozen product will not be lost.

The wrong method is to use hot water to thaw. However, many people will think that hot water can melt ice faster; in fact, hot water thawing can only make the skin of frozen products heated, heat cannot be quickly conducted into the inside, the inside is still in a frozen state, so not only can not be quickly thawed, but also the frozen products will be hot epidermis, so that protein denaturation, causing the epidermis to deteriorate, thereby reducing the quality of frozen products will be reduced.

2. Microwave Defrosting

Microwave Defrosting requires the use of professional Industrial Defrosting Equipment. Microwave Defrosting refers to the method of defrosting frozen food under the action of electromagnetic waves of a specific frequency. Traditionally, frozen food defrost is done at room temperature or in a heated room.

Since frozen food has a higher thermal conductivity than non-frozen food, the heat transfer of the thawing process is carried out from the surface to the inside. When the thawing temperature is specific, food appears to be slower in heat conduction in the outer layer than in the inner layer, and the thawing time

longer, which quickly causes juice loss and affects the quality of the thawed food.

Using the Industrial Defrosting Equipment's microwave energy penetration at low temperatures and dielectric properties of ice, the Meat Defrosting Machine is used in industry to defrost and temper frozen Meat to obtain new meat-like quality and facilitate better use of meat materials and further processing during defrosting.

Quick Defrost Machine is a type of Microwave Equipment used for defrosting frozen food, mainly consisting of a tunnel-type microwave generator and a conveyor belt, with a variable frequency speed to adapt to the speed required for defrosting Meat of different sizes. Households can use thawing Meat in the Microwave to defrost food products.



The main advantages of the Industrial Defrosting Equipment are shown below.

Features of the Thawing Machine	
1	Fast temperature rise to $-4\text{--}2^{\circ}\text{C}$ for easy cutting of Meat
2	Low energy consumption due to microwave heating
3	Continuous production is possible
4	No pollution, energy-saving, and environmental protection
5	Perfect safety protection function
6	Less investment, small footprint

7	Does not destroy the nutrients of food can effectively preserve the original flavor, color, and nutrition of food
8	Microwave Equipment has a strong sterilization effect

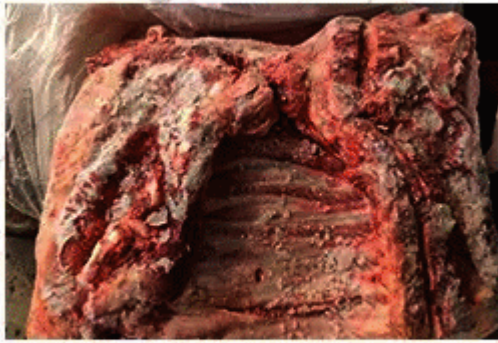
3.Refrigerator defrosting

Refrigerator thawing needs to take a long time, so if you want to use this way to thaw food, you often thaw a day in advance, even if the quality of some minimal frozen products also needs to thaw a day advance. Place the frozen product from the freezer section to the refrigerator section and sit for a day complete the thawing. To prevent the water from contaminating the refrigerator after thawing, it is better to place the frozen product in a container.

These are the three commonly used safer ways to thaw frozen products; it is worth noting that, regardless of which way to thaw, thawed food should be eaten immediately; otherwise, it will lead to the growth of bacteria, thus endangering health.

The most efficient way to defrost food for the food processing industry is to use a Defrost Machine. Defrosting Equipment is very satisfactory in terms of both defrosting efficiency and defrosting quality.

As a professional manufacturer of Microwave Equipment, we have developed many different sizes of Defrosting machines for our Microwave Equipment customers to choose from.





Technical data of Frozen Food Processing Equipment.

Specifications of Defrosting System				
Model	1	2	3	4
Power	80kw	150kw	200kw	300kw
Output	150-250kg/h	200-300kg/h	300-400kg/h	400-500kg/h
Dimension (L×W×H)	1.7*1.6*1.5m	1.8*1.7*1.6m	1.9*1.8*1.7m	2.0*1.9*1.8m
Industrial Defrosting Equipment Price	s\$2,000.00	s\$2,500.00	s\$3,500.00	s\$4,000.00
Input power	380V±10% 50Hz±1%			

Ambient temperature	0-40
Relative humidity	≤80%
Microwave feed-in method	Top feed-in
Equipment electrical safety standard	Comply with GB5226 electrical safety standard.

Above is the updated 2022 Meat Thawing Machine promotional price; for more details, please get in touch with our professional technical team of Industrial Defrosting Equipment.

After years of development, we have mastered the advanced Microwave Defrosting Technology; our Food Processing Equipment production process has reached the world's highest level in Singapore, Russia, Japan, France, Canada, Pakistan, South Korea, and many others. We have customers in many countries and regions like Singapore, Russia, Japan, France, Canada, Pakistan, and Korea.

We can provide perfect after-sales service; our company is responsible for the installation and commissioning of complete sets of Defrost Machine; on-site technical guidance and personnel training on actual operation, maintenance, and overhaul; Defrosting Equipment warranty for one year, lifelong technical service, and on-site maintenance of various Meat Thawing Machine, etc... If you have the need, welcome to contact us. We hope that through our sincere and hard work, we can become your long-term partner and create brilliant future.