



CELEBRATING 25 YEARS 2000-2025

BRINE FROZEN TECHNOLOGY

For better texture and flavor



Fully
Frozen

Partial
thaw

Fully
thawed

- Brine freezing is one of the best freezing methods for food. Total freeze occurs in 20 minutes. The product turns white....but thaws out red.
- A fast Freeze, avoids tearing and moisture loss. Here's how we do it:
 - The vacuumed packaged product is submerged into a super-cooled liquid bath at -40 degrees Celsius for 20 minutes.
 - Freezing occurs before moisture cells have a chance to expand or to tear the muscle meat.
 - As a result, when the product is thawed out, the texture is still firm and there is minimal water "weeping" loss.

Click to watch video:

www.youtube.com/watch?v=rqjAHcagMFo