

# Cold Chain

Food Defrosting - defrosting at minus temperatures (-5' C)

## Samples

EFID



EFID



No Dripping

Non-EFID



Drippings



## EFID SPEEDY DEFROSTER

- More Fast 2 times
- No damage on cell and tissue
- Water in food can be well kept

# Food Industrial Applications

(defrosting and preserving)

Customised heavy-duty defrosting and preserving



- frozen food thoroughly thawed at minus temperatures, without ice in the core part of food at  $-5^{\circ}\text{C}$ .
- bacteria and germs proliferation suppressed to lowest level
- food moisture well maintained
- slow down the oxidation of food to avoid early discoloration
- aging kept proceeding during defrosting and fresh preservation process.