

PROJECT PROFILE

Project: Chicken Defrosting and Tempering System

Product/Process: 3 x 40 Continuous RF Defrosting Heating Process

Petrie recently installed a 3X40 continuous defrosting and tempering system. The 3X40 enables one tonne of chicken to be defrosted every hour reducing ambient defrost time from over 24 hours, therefore allowing for 'just in time' manufacture. Other advantages of the system, over conventional methods, are that it reduces biological growth potentially increasing the shelf life of the product, reduces drip loss, which in ambient defrosting can account for up to 12% of the product volume, improve protein content, marinade absorption, juiciness, bite and coating adherence. 'Clean in place' is fitted as standard within a stainless steel construction.

RF defrosting has proven to be an excellent method of tempering and defrosting frozen foodstuffs. This even, controllable, volumetric heating process enables food to be fully thawed rapidly, without the overheating or biological degradation associated with other technologies.



The process advantages include:

- greater yield as a result of reduced drip loss,
- shorter process time (one hour compared with 48 hours or more),
- higher quality
- lower bacteriological contamination