

## Steaks, Saku /Portions Defrosting Instructions

### Materials:

- Basin/bowl (deep enough to cover the loin/portions with water).
- Warm water (84°F)
- Salt (if the product is not in a vacuum packed bag).
- Paper Towel/Kitchen Towel.



### Instructions:

Mix warm water in bowl with  $\frac{1}{2}$  cup of salt to make a 3% solution. (This is done to avoid an increase in the temperature of the water and in the temperature of the product).



Place product in the water and wash surface with hands to remove the saw dust. (This process is only done to tuna portions and loins that have not previously been packed in a vacuum bag).

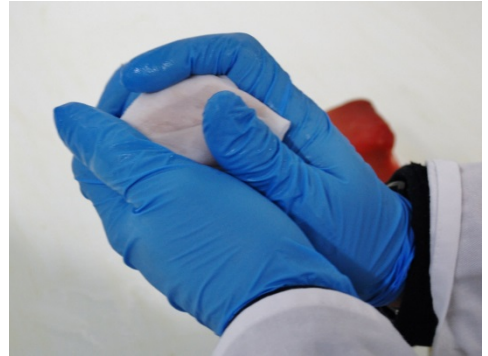
Leave product in water solution for 5 minutes.



Take product out of the bag and place on clean surface, (Tray or cutting board).



Using kitchen towels, pat product dry to get excess water out.



Place steaks/portions in refrigeration for 2 hours or at room temperature 30 min. to 1 hour.

Once fully defrosted, it is ready to prepare even if still slightly frozen.



**Note:** The inside will be of different color from the outside. Color will bloom within minutes throughout.

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