

## THAWING OF FROZEN BLUEFIN TUNA -60 °C

**1** - What do you need? -  
A vacuum container with sufficient depth, blotting paper (or absorbent paper towel instead) and plastic wrap to cover the container.

**2** - Open the product -  
We take the product out of the packaging, wrap it in blotting paper and put it in the container. This helps absorb the moisture that the tuna releases when it thaws.

**3** - Cover after opening -  
We close the lid of the container (or cover it with plastic film). Do not allow air to penetrate, so that the color of the tuna is not affected. The plastic wrap should not touch the tuna, it only serves as a cover of the containers. This also ensures that no cross-contamination with other foods occurs.



**4** - **Change paper** -  
Change the absorbent paper regularly, do not let the blotting paper get too wet. You need to change it if too much moisture has been absorbed.

**5** - **Time in cooling** -  
Store it in the refrigerator for a long enough time between 0 and 5°C, depending on the thickness of the piece and its use and preparation after defrosting.



## **VERY IMPORTANT!**

- If the product is to be used raw (sashimi, for example), do not allow the product to thaw completely to facilitate cutting. Its texture must be firm enough to cut it evenly.
- For example, if you want to prepare the tuna at noon, start the defrosting process the evening before. Or if you need it for dinner, you can start defrosting in the morning.
- If you plan to use the tuna for hot dishes, the defreezing process should commence 24 hours in advance. It's important to factor in the thickness of the tuna piece during this time.

