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THE DEFROSTING PROCESS

Product name	Storage conditions after delivery	Defrosting – place and time (in unopened packaging)	Storage method and shelf life after thawing
		Under refrigerated conditions (0°C – 4°C)	Under refrigerated conditions (0°C – 4°C)
Marinara Tomato Pasta sauce	Freezer: < –18°C	24 h	48 h
Smoked Beef Bacon Slices	Freezer: < –18°C	12-24 h	48 h
Crispy Fried Chicken Wings	Freezer: < –18°C	The frozen product should be heat directly from frozen	not applicable
Asian Style cube	Freezer: < –18°C	The frozen product should be heat directly from frozen	not applicable
Chicken Strips	Freezer: < –18°C	The frozen product should be heat directly from frozen	not applicable
Chicken Bites	Freezer: < –18°C	The frozen product should be heat directly from frozen	not applicable
Spicy chicken wings	Freezer: < –18°C	24 h	12 h



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		Under refrigerated conditions (0°C – 4°C)	Under refrigerated conditions (0°C – 4°C)
Plain chicken wings	Freezer: < –18°C	24 h	12 h
Spicy chicken thigh meat	Freezer: < –18°C	24 h	12 h
Southern Fried Chicken Breast	Freezer: < –18°C	The frozen product should be heat directly from frozen	not applicable
Chicken Kyiv with Parsley Butter	Freezer: < –18°C	The frozen product should be heat directly from frozen	not applicable
Pizza Melt Cheese & Tomato	Freezer: < –18°C	3 h	16h
BBQ-Style Pork Ribs	Freezer: < –18°C	12h	48 h
Beef burger	Freezer: < –18°C	The frozen product should be heat directly from frozen, but if you need to thaw it, 12-24 hours	24 h
Plain chicken wings	Freezer: < –18°C	24 h	12 h
Spicy chicken thigh meat	Freezer: < –18°C	24 h	12 h