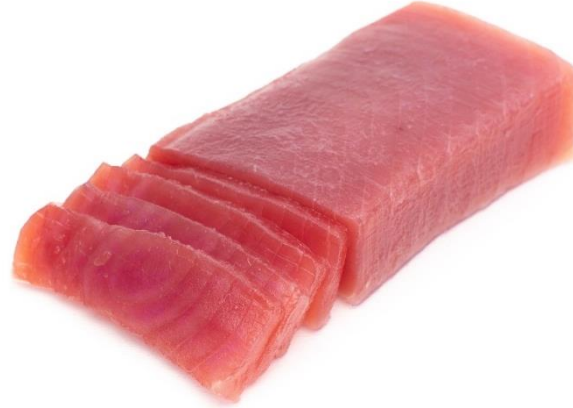


TUNA SAKU

Defrosting instructions

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Recommended defrosting instructions super frozen saku:



1. With water and salt:

Fill a large food container with hand warm water, about 25-30°C, and add 4% salt (4 tablespoons per litre water).

Take the tuna out of the freezer, remove the packaging and place in the food container with hand-warm water for about 5 minutes. Make sure that the saku blocks do not stick together.

Turn the product halfway through.

Take the saku blocks out of the water and rinse thoroughly under running cold water.

Wrap the product in solid kitchen paper and place in a case where oxygen can get in and place the case in the refrigerator.

The product is almost defrosted after one hour but still slightly frozen on the inside making it easy to cut or slice.

Please visit our website for more information:

<https://www.interseafish.com/defrostingsaku>

2. Without water and salt:

Take the tuna out of the freezer and remove the packaging.

Place the tuna saku next to each other in a food container with drain compartment and make sure that the lid is not entirely closed. This will enable oxygen to get in contact with the product during the defrosting process.

Place the food container with saku blocks in the refrigerator for about 15 hours.

The product is almost defrosted after 15 hours but still slightly frozen on the inside making it easy to cut or slice.