

FROZEN MEAT



Frozen meat is meat that has been frozen at a very low temperature to preserve its quality and extend its shelf life. Freezing meat involves lowering its temperature to below 0°C (32°F), which stops the growth of bacteria and other microorganisms that can cause spoilage and foodborne illness.

COMMERCIAL PRODUCTION

1. Processing:

Processed to remove any excess fat, bone, or other unwanted parts.

2. Cutting:

Cut into the desired shape and size, such as whole cuts or ground meat.

3. Packaging:

Packaged into appropriate containers, such as plastic bags or vacuum-sealed packaging, which helps to preserve its quality and prevent freezer burn.

4. Freezing:

Frozen using either blast freezers or tunnel freezers. This process involves exposing the meat to very low temperatures (-18°C or below) for a specific period to freeze it quickly and preserve its quality.

5. Storage:

Stored in a cold storage facility until it is ready to be distributed.

Major players in the Market

1. Tyson Foods
2. Cargill
3. JBS
4. BRF
5. Hormel Foods
6. Conagra Brands
7. NH Foods
8. Marfrig Global Foods

