

Do not refreeze frozen food after thawing

Detail Introduction :

Precautions for buying frozen noodles and rice food:

1. Pay attention to the storage conditions of the sales store. Quick-frozen noodles and rice food require freezing conditions below -18°C . If the sales store has no freezer or the freezing temperature of the freezer does not reach -18°C , the product quality cannot be guaranteed and should not be purchased.
2. Buy packaged products whenever possible. Currently, some stores sell frozen food in bulk. Although bulk frozen foods are relatively cheap, they are easily contaminated and do not meet food hygiene requirements. Do not buy bulk quick-frozen foods.
3. Pay attention to product packaging. Choose a product with a well-sealed package and no sticking, breakage, and deformation in the bag. There should be no or only a small amount of ice chips in the bag. If there are many more ice chips in the bag, it may be caused by the product freezing after thawing. Do not buy food that has been thawed or thawed and then frozen. The quality of this food has been compromised.
4. Pay attention to the product label. In addition to the conventional product name, manufacturer name, address, production date and shelf life, net content, ingredient list, and other requirements, the label for quick-frozen noodles and rice food should also indicate the storage conditions, raw, cooked, and edible methods. The filling content should also be indicated if it is a product with fillings.
5. The quick-frozen food should be taken at the end of each purchase. If it is not eaten immediately, it should be put into the refrigerator's freezer as soon as possible so as not to leave the freezing chain for too long and affect the quality of the product.
6. Do not refreeze frozen food that has been thawed, as the quality of the food will not be as good as when it was first frozen.