

The origin of frozen food

Detail Introduction :

The Eskimos conceived the idea of frozen food. Before this, people were very confused because remote food was not tasty. Clarence Bordesiah — the inventor of frozen food — was traveling in Greenland and noticed some Eskimos hanging fish outside. In cold weather, minus 40 degrees Celsius, the fish froze in minutes, keeping it longer and tasting delicious when thawed. Discovering that food should be frozen as quickly as possible, Bordesiah invented a device in 1924 that could freeze food as quickly as possible in the cold of Greenland.

After the world's first quick freezer was successfully trial-produced in the United States in 1920, quick-frozen processed products came out. By the 1950s, frozen food was becoming more and more popular. Quick-frozen food is best thawed in natural air at about 15°C or placed in 10-15°C flowing water (except for special products). In addition, compared with processed canned food, quick-frozen food is easy to process, lower in cost, and prolongs the shelf life of food, and reduces the loss of nutrients. Quick-frozen food originated in the United States and started in 1928. Still, in a very short period, due to the lack of necessary understanding of quick-frozen food, it did not win more consumers, and the development of production was very slow until after the Second World War, quick-frozen food developed rapidly.

From 1948 to 1953, the United States systematically studied quick-frozen food, put forward the famous "quick-frozen" concept, and formulated the "Frozen Food Manufacturing Regulations." Since then, quick-frozen food has been industrialized and entered the supermarket, favored by consumers. In particular, the development of quick-freezing technology for individual fruits and vegetables has created a new situation of quick-frozen food, and this technology has quickly swept the world.

In recent years, the production and consumption of quick-frozen food in the world have been on the ascendant, and its growth rate has been as high as 20% to 30%, surpassing any food with more than 10 varieties. Some countries in the United States, Japan, and Europe have formed a complete cold chain from processing, sales, and household consumption from the origin of raw materials, ensuring the industrialization and socialization of quick-frozen food.