Thawing of pork loin
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AIM
To investigate the influence of freezing time, thawing time and storage conditions after thawing for pork loins’ technological quality.

RESULTS

TEMPERATURE CURVES FOR SLOW AND FAST FREEZING
The loins for the slow freezing process were packed in boxes and placed in a blast freezing tunnel, giving a more differentiated process, while the loins used for fast freezing were processed individually in the impingement freezer, resulting in a more equal process.

TEMPERATURE CURVES FOR SLOW AND FAST THAWING
Thawing time was faster, due to the loins were removed from the boxes and only wrapped during the process, to ensure that all loins were thawed more equally.

MEASUREMENT
<table>
<thead>
<tr>
<th>Temperature C°</th>
<th>Exudate %</th>
<th>Minolta L*,a*,b*</th>
<th>JPCS (1-6)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow Freezing</td>
<td>Fast Thawing</td>
<td>A/B</td>
<td>Fast Freezing</td>
</tr>
</tbody>
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STORAGE AFTER THAWING – PRODUCT QUALITY
The exudate increased during time (p<0.01), and longer storage time led to more exudate from the loins (p<0.001). The level of the loss is at the same level as for fresh meat. Longer storage time after thawing led to lighter meat, while the L-value increased significantly (p<0.001), and JPCS decreased significantly (p<0.05) after the loins had been stored for four days, with no changes in redness (a*).

CONCLUSION
The rate of the freezing process is very important for the meat colour and exudate quality after thawing, whereas the rate of thawing has less influence on the amount of exudate after thawing. The thawed meat can be stored after thawing. This study shows that after 4 days, the colour will be lighter, and the amount of exudate will be higher, resulting in a lower yield and a risk of faster bacterial growth during storage.

MATERIALS AND METHODS
Female 78-89 kg slaughter weight
58-64 % meat content
5.5-5.6 pH22 longissimus

AVERAGE THAWING LOSS, FOR THE 4 TREATMENTS
The freezing time was the most important for thawing loss (p<0.001), and fast freezing reduced the thawing loss.

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