



JAN ZANDBERGEN

INNOVATION THAT MATTERS

Defrosting
as an additional service

Jan Zandbergen B.V.
3903 KE Veenendaal
T +31 318 563 563
sales@janzandbergen.nl

We can defrost products for you in our own tempering room. Saving you time, effort and space.

Do you order frozen poultry products which you then need to bring up to temperature for further processing within your operations? We can do this for you in our own tempering room. Consequently batches can immediately enter your business process upon delivery, saving you time, effort and space.

Defrosting

We defrost by using air circulation. It is important that all products defrost evenly, therefore we start with putting the frozen products on special defrost units. The units are placed in our tempering room. The products stay in the tempering room for about 24 hours.

The final temperature of the product has to be between 0 - 3,5°C. Of course the temperature in the room as well as the product temperature is continuously monitored by an advanced computer system. Controlling this temperature is one of our CCPs.

We work according [BRC](#) regulations and our own quality department supervises the entire process through regular check-ups and sampling.

Result

The product temperature at delivery is maximum 4°C. The product has an expiry date of 3-5 days after defrosting date.



Extra options

When the desired product temperature is reached, the products are taken out of the defrosting room. At this stage it is possible to marinate or salt the products according to customers' wishes. Also on request a visual check of the products for foreign materials is possible. With extra actions provided, you receive a product that is ready for immediate use in your business process.

Package options

We can deliver defrosted products in many ways. Weighing and packing/labeling/piling/palletizing to your needs. You can choose from:

E2 crates

- product in original bag (no visual product check possible by us)
- product directly in E2 crate
- product in crate bag

Dolav

- product in original bag (no visual product check possible by us)
- product directly in dolav
- product in dolav bag

Interested?

Contact us by +31 318 563 563 / sales@janzandbergen.nl
We are looking forward to assist you.

