

Great Alaska Seafood Thawing Instructions

LEAVE FISH IN VACUUM SEALED PACKAGE WHEN THAWING

FISH AND SCALLOPS: The best way to thaw your fish or scallops is to leave them in the refrigerator overnight, allowing at least 8-10 hours. Sometimes the vacuum packages lose their seals in transit. This is normal. In these cases, use those packages first by taking the fish out of the package, place fish on a plate, cover with plastic wrap and place in refrigerator overnight.

For quicker thawing, place the vacuum sealed pouch in a bowl of cold water for 30 - 2 hrs., if quicker thawing is needed, leave continuous cold water running over bowl of fish in sink.

DO NOT USE WARM WATER, as it can cause the seafood to lose flavor and texture.



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