



# THAWING VACUUM SEALED MEAT *is Easy!*



Proper thawing keeps  
your beef delicious,  
*tender & safe.*

## 3 EASY WAYS TO THAW

### 1 REFRIGERATOR (BEST METHOD)



Place meat on a plate  
or in a dish to catch  
any drips.



Thaw in the refrigerator  
for 24–48 hours  
depending on size.



**SAFE, SIMPLE &  
BEST FOR QUALITY!**

### 2 COLD WATER (FASTER OPTION)



Submerge the sealed  
meat in cold water.



Change the water  
every 30 minutes.



Thaw time:  
1–3 hours  
depending on size.



**FASTER, STILL SAFE  
& EFFECTIVE!**

### 3 QUICK THAW (WHEN YOU'RE IN A RUSH)



Keep the meat sealed  
and run cold water  
over it.



Thaw time:  
30 minutes to 1 hour  
depending on size.



**FAST & CONVENIENT  
WHEN YOU NEED IT!**

## *Important Tips*

- ✓ Never thaw meat on the counter.
- ✓ Always cook immediately after thawing.
- ✓ Keep your meat refrigerated until you're ready to thaw.



**REAL BEEF.  
REAL SIMPLE.  
REAL GOOD.**

*From our farm to your table.*



**VISIT US ONLINE**  
[winolafarmmeat.com](http://winolafarmmeat.com)



**OUR LOCATION**  
1854 South Ridgewood Avenue  
32119



**THANK YOU**  
for choosing Winola Farm!  
We appreciate your support.