



Olam Spices
Innovation and Quality
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TECHNICAL BULLETIN

GARDENFROST™ THAWING PARAMETERS

Thawing time for individual five-gallon pail:

Room temperature (68°F) = *8 to 18 hours
Refrigerated temperature (45°F) = *16 to 26 hours

Thawing time for product in pails/boxes on a full pallet:

Room temperature (68°F) = *24 to 36 hours
Refrigerated temperature (45°F) = *48 to 60 hours

*The lower number in the range is time required to thaw product so that pails can be emptied by inverting. In most situations, this extent of thawing is adequate. The higher number in the range indicates the time it takes to thaw product completely.

*When thawing product on a pallet, refrigerated temperature is preferred over room temperature. This minimizes potential abuse of product in pails on the outside layer of the pallet. It is important to remove shrink wrap off pallets while thawing to permit adequate circulation of air between pails.

When stored at 45°F, Frozen and GardenFrost purees, unopened, can be held for up to ten (10) days without impacting product quality.

Frozen and GardenFrost purees, opened, can be thawed and stored in refrigeration for up to 3 days and must be discarded after this time.

All opened products staged for use must be free from any visible mold or any unusual odors. Proper GMP and sanitation must be used in the transferring of product from these opened containers. QA must be contacted immediately if any of these procedures are not followed or if product is stored beyond the recommended shelf life, so final disposition can be given.