

## STORAGE & THAWING INSTRUCTIONS

1. **CHECK YOUR FREEZER TEMP! PRODUCT MUST BE STORED BELOW 0°F/-18°C. IF YOUR FREEZER IS WARMER, THE SUSHI RICE WILL BECOME DRY AND CRUMBLY.**

2. Thaw sushi pieces inside vacuum packages to preserve moisture and freshness.
3. Remove the number of sushi vacuum packs needed from the freezer. Place a single layer of sushi vacuum packs on a flat surface. **DO NOT STACK SUSHI VACUUM PACKS.**
4. Thawing methods (in order of recommendation):

1) **Water Bath:** Place sushi vacuum packs under cold running water for approximately 60 minutes or until tender to the touch.

2) **Refrigerator:** Thaw in refrigerator 6 - 7 hours

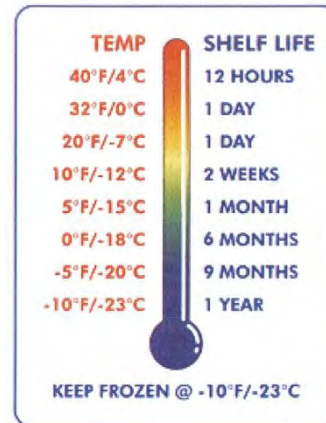
5. Remove pieces from vacuum packs and serve.
6. **DO NOT RE-FREEZE SUSHI.** Use thawed sushi pieces within 48 hours (24 hours is ideal).

## SUSHI HANDLING – MOST FREQUENT MISTAKES

When our product is mishandled, the sushi rice becomes dry and crumbly. For moist and fluffy rice, avoid these common mistakes:

1. Freezer not cold enough. Set your freezer to -0°F/-18°C or below.

If you are storing the product in a home freezer, be sure to turn the freezer to its lowest temperature setting.



2. Product stored near freezer door. Store the product in the back of the freezer, away from the door where temperature fluctuations are most prevalent.
3. Sushi case sits outside for prolonged time. Like ice cream, sushi thaws quickly! It is important to minimize the amount of time a sushi case is outside of the freezer. When pulling product from a case, be sure to return the case to the freezer before beginning preparation.
4. Stacking product during thawing. Do not stack sushi, this creates an uneven thaw and dries out the sushi rice.
5. Serving product on 2<sup>nd</sup> day. Product can be used on the second day, but performs best the day it was thawed. The rice continues to lose moisture each hour in the thawed state.
6. Serving partially frozen sushi. Be sure to “touch test” the sushi to ensure the insides are completely thawed.
7. We stand behind the quality of our product. If you have any questions, contact one of our sales representatives at (403) 243-3478 for immediate assistance.