

STEPS TO FOLLOW FOR FROZEN PRODUCT COMPARATIVE ASSESSMENT



1

WEIGHT WITH BAG



6

VOLUME OF WATER AFTER COOKING

ML



2

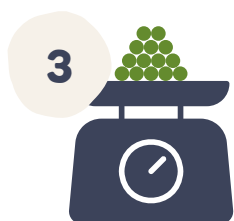
WEIGHT OF BAG



7

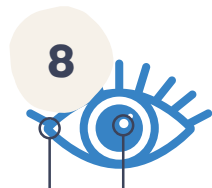
PERCENTAGE OF WATER LOSS

$$\left(\frac{\text{Net weight before cooking}}{\text{Net weight after cooking}} - \frac{\text{Net weight before cooking}}{\text{Net weight before cooking}} \right) \div \frac{\text{Net weight before cooking}}{\text{Net weight before cooking}} \times 100 = \text{percentage of water loss}$$



3

NET WEIGHT OF PRODUCT BEFORE COOKING



8

VISUAL

Uniformity of piece Aspect



4

VISUAL INSPECTION OF PRODUCT

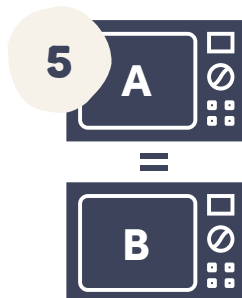
Remove imperfections or non-conforming products from the lot.



9

TASTE

Texture Taste



5

COOKING METHOD

Cooking methods must be identical for two products, as well as cooking time and serving sizes.

