

PEACH CROFT FARM

How to defrost your Turkey or Goose including Turkey Crown, Boneless Rolled Turkey Joint or Royal Roast

Unpack from the box and put in a fridge to defrost.
Giblets should be placed in the freezer.

DO NOT defrost by any other method

Please be sure to protect other foods in your fridge by placing the product on the lowest shelf of your fridge on a dish or in tin foil to completely catch any liquids released as it thaws.

Defrosting the product fully and safely is a relatively slow process. The total defrosting time depends on the weight of the product – approx. 10 to 12 hours per kg – as shown in the chart below.

**For a Boneless Rolled Turkey Joint or Royal Roast
add 24 hours to the times below**

Weight	DEFROSTING TIME :	
4 kg	48 hours in fridge = 2 full days	*
5 kg	60 hours in fridge = 2.5 full days	<i>Remove the giblets from the freezer 24 to 36 hours before cooking and defrost them in the fridge</i>
6 kg	72 hours in fridge = 3 full days	
7 kg	84 hours in fridge = 3.5 full days	
8 kg	96 hours in fridge = 4 full days	
9 kg	108 hours in fridge = 4.5 full days	
10 kg	120 hours in fridge = 5 full days	*

Check that the product is fully defrosted before cooking

Fully defrosting the product protects it against the formation of harmful bacteria and helps ensure it cooks thoroughly and evenly. It is therefore important to check that it is fully defrosted prior to cooking. Check with your hands and a skewer to satisfy yourself that no ice crystals remain and that its joints are flexible.

Please do remember to then wash your hands and the skewer.

Once the product is fully defrosted it should ideally be cooked within 24 hours but can be kept in the fridge for a maximum of up to 3 days before cooking if required.

NEVER refreeze all or part of the product once defrosted