

# Freezer Burn Storage

## *Directions:*

You will package meat in various storage options to see what types of packaging are best for preventing freezer burn.

### Part 1

1. Separate your meat into four equal sections or pieces.
2. Package one piece in a Ziploc<sup>®</sup> bag, one piece in foil, one piece in a plastic container, and leave the fourth piece in the original packaging.
3. Place all packages in the freezer.
4. Check to be sure the freezer temperature is 0° Fahrenheit.

### Part 2

5. Remove meat packages from the freezer.
6. Open each package and examine meat for freezer burn.
7. Determine which packaging was best for preventing freezer burn and which packaging did the least to prevent freezer burn.
8. Compare your results with the results of others in the class to see if any other variables might have affected the experiment.

\*Always remember to wash your hands well with warm water and soap after handling raw meat.