

STEPS IN PREPARING AUCTION PRODUCT FOR BUYER

After you have a buyer and the paperwork is done - ask him specifically how he wants the product delivered - fresh or frozen, whole or cut-up.

Once this is decided, you'll want to get the best packaging material for the job.

Let's start with the buyer wanting a FRESH item, whole or cut-up -----

Before preparing your fresh duck, chicken, turkey, etc., decide on a mutual time to deliver the product. Once the bird or other item is cleaned, put in cold water; you may have to change the water once or twice depending on how long it will be in the water. When ready to deliver the product, take a clean cooler and put a layer of ice on the bottom. Put the product in a plastic bag and then set on the ice; add more ice once the item is in the cooler. This keeps it cool and moist no matter how hot it is. The buyer can then take it from the cooler and do as he pleases with it.

For a FROZEN product, either whole or cut-up -----

A frozen product is a little easier to prepare and deliver since you can keep it in the freezer for a number of days before delivering. However, it will have to be packaged so that it will not dry out and does not get freezer burn.

Clean and rinse the product in cold water. Then drain. Trim off any excess fat or bruised spots. Your goal here is to package the product so it is as air tight as possible. Freezer paper is recommended since it is coated on one side with plastic, this keeps the air out and protects it from freezer burn and moisture loss. Before placing the product in freezer paper, take a last look to make sure it is a nice looking product; one that you will be pleased to present to the buyer. If the buyer wants a cut-up product, using freezer bags may be the answer, just making

sure that as much air as possible is taken out of the bag. Overwrapping another layer of freezer paper or tin foil around the bag, may also help to protect it from moisture loss.

Equipment to have on hand: FREEZER PAPER, FREEZER TAPE, TIN FOIL,
FREEZER BAGS, PLASTIC WRAP

If possible be sure to use products especially made for freezer storage, since they are heavier than the regular products used for temporary storage in the refrigerator.

Recycle Cereal Bags - Using the inner bags from cereal boxes to freeze meat is a good way to recycle the bags - wrap meat in plastic and then put the wrapped pieces in a cereal bag. Fold the flap over and tape shut - things stay fresh for a long time by freezing this way.