

Freezing Game and Fish

The Cold Hard Truth

By [Steve Jones](#), author of [KillerNoms.com](#)



How long will game stay good in your freezer? I'll bet either much longer or much shorter than you think. So much depends on variables.

The good news is that you have control over the key variables: time, temperature, air, and time. Yes, I said time twice - because it really shows up twice in the topic: the time it takes to freeze, and how long you keep it frozen.

Temperature

Temperature is a measurement of energy, which is the speed of the movement of molecules.

As water is heated beyond 212°F the molecules fly around so fast they exceed the force of their natural attraction and transform from liquid to gas. Steam.

Cooled to below 32°F those same molecules slow down until they come together to form crystals, transforming from a liquid to a solid. Ice. But even then they are still in motion.

The colder it gets, the slower the molecules. But the motion doesn't stop until absolute zero, which is -459°F, 0° on the Kelvin scale.



Com = Commercial Freezer, CF = Chest Freezer, RF = Refrigerator Freezer

It's easy to demonstrate the massive change in molecular motion - even the seemingly small difference between 0°F and -20°F (a common difference between a fridge freezer and a residential chest freezer). Just try to scoop ice cream at each temperature. You'd need a jackhammer to scoop from a -20°F carton, but it scoops ok at 0°F, easier at 5°F, and gets downright sloppy at 10°F.

Another thing to consider is that the water inside of food is not alone.

An ice cube is just water - but the water locked inside foods is different. It also carries dissolved goodies like sugars, soluble proteins and amino acids. This extra stuff can keep the water from forming a stable crystal as it freezes, giving the molecules even more opportunity to move around.

That movement plays a role in the deterioration of the quality of the food. Taste, texture and smell. Even the nutrients. The issue in the freezer isn't safety - it's quality. How long the food can be stored before reduction in the quality could be noticed on your plate.

So how cold should your freezer be? Simple: as cold as you can make it. Adjusting to its lowest possible setting provides the best long term storage. On my chest freezer that's about -20°F. Zero°F is the highest temp you should consider for long term storage.

Yes it takes more energy to set it colder. You can help that by locating your chest freezer in a cool non-drafty area. A sheet of insulating foam on the lid can help too - just don't do the same along the sides - they play a part in dissipating the heat generated by the compressor.

Air

Air is bad bad bad for frozen foods.

When water molecules moving near the surface of frozen food contact air, they tend to form a new crystal. Once that crystal is started more water piles on. Even though frozen, some of that exposed water "sublimates" into the air inside the freezer (think of it as evaporation) leaving the food and collecting on the freezer walls as frost.

That is freezer burn. It desiccates the surface of afflicted foods, damaging texture and flavor.

Freezer burn is inevitable when meat is not protected from the air. Good wrapping technique helps, but vacuum sealing mostly eliminates the problem.

And lastly, Time

Time factors into the equation in two very different ways.

First the speed at which the meat first freezes, and second how long it is kept frozen.

The speed at which meat initially freezes has tremendous impact on final quality. The transformation from liquid to solid takes time. Ice crystals form during that phase. The slower the process, the larger and more jagged the crystals - leading to more damage to cellular walls. Damaged cells leak when thawed.

That's why a steak tossed into the fridge/freezer at 0°F oozes a lot of liquid - and flavor - when thawed. That same steak will do a much better job holding on to its goodies if originally frozen at -20°F with good air circulation all around the package. Commercial foods are originally frozen in blast freezers, super cold chambers with fans to keep the air flowing and make the freezing process as short as possible.

So after wrapping or sealing, stage the meat in the fridge for a couple of hours. Don't move it to the freezer until it's thoroughly chilled. For initial freezing keep good air circulation all around the package. Placing it on a rack or grate until frozen solid works well.

These cautions are even more important when freezing a large item, like a roast. For the same reason it is important not to just pile new packages in the freezer. The ones in the middle would take a long, slow time coming to a hard freeze.

OK one more thing. Fat.

This is rarely an issue with game meats. But frozen fats - especially surface fats - lose quality quicker than lean meats. Off flavors or smells (rancidity), granular texture, etc. are all possible. Controlling the usual suspects - time, air, temperature and time, can limit the problem. Vacuum sealing is very effective at preserving fatty meats. Still, fatty game (such as Fall bears and some feral hogs) may not last as long in your freezer. Best thing to do is trim most surface fat and plan on shorter storage time.

The bottom line

Published lists of freezer storage times are based on typical wrapping and storage techniques in the average home freezer, not the “best practice” techniques described above in a good chest freezer.

I believe you can double typical published estimates, maybe even more, if you vacuum seal and quick freeze the food then hold it at -20°F. I've eaten 4 year old venison I cannot tell from fresh.

Think about the time, expense and energy you put into acquiring game meat. Put just a little more effort into your storage methods and that treasure should be ready when you are.

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