

# How to preserve beef, after 30 days, still soft like new

There is a very simple tip, which helps you to preserve beef without fear of beef losing its natural freshness.

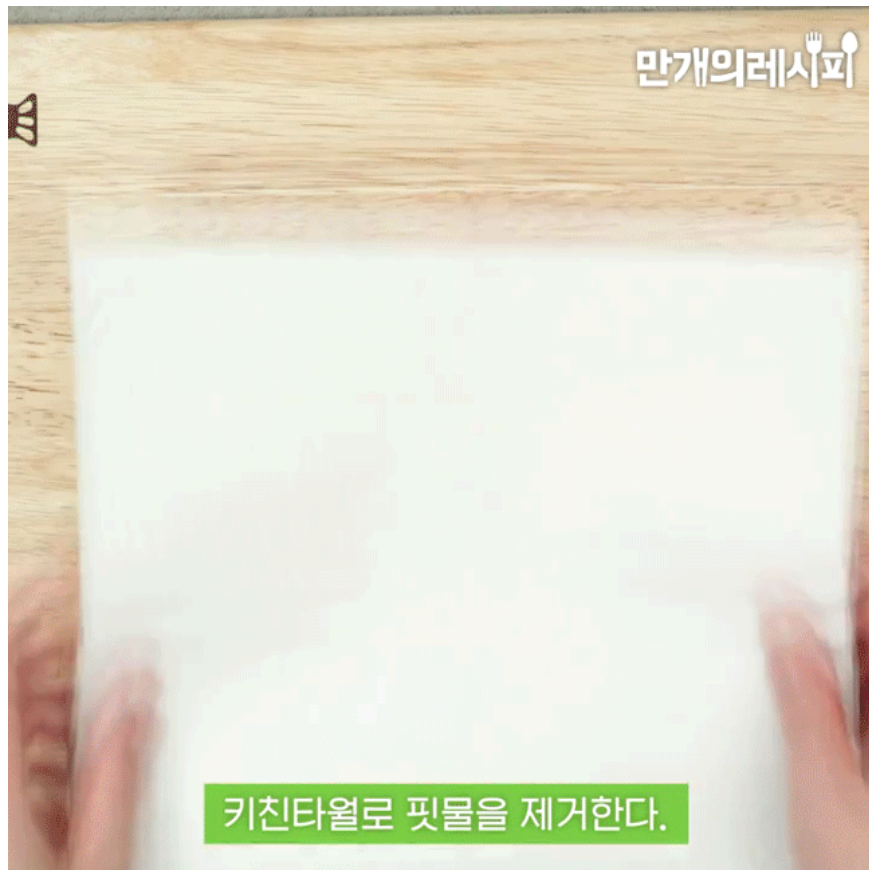
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Beef is a nutritious and favorite dish of many people. However, this dish is quite expensive compared to other types of meat on the market. So if you buy too much beef and don't use it all, store it properly, otherwise beef will lose its original freshness.

So, if you want to preserve beef, instead of putting it directly into the freezer, you can apply the following tip to bring out the meat processing at all times.

## How to store beef properly:

### Step 1:



First, put a piece of beef on a piece of paper, then use another sheet of paper to place on the surface of the beef. Using your hand, gently press the paper down on the piece of meat to remove all the remaining water from the piece of meat, help the meat dry, avoid invading bacteria.

**Step 2:**