Superchilling is a method of preserving food by partial ice crystallization. The ice stored in superchilled products will be used as a cold reservoir during distribution or storage. Chemical and physical changes such as low water holding capacity, increase in product drip loss may occur during superchilled storage. There is a need to study the factors which may influence on these changes. The information on the development of ice crystals during the superchilling process and following storage, which has a large influence on the quality of the final superchilled food, is useful for the industry in estimating the refrigeration requirements for a superchilling system and designing the necessary equipment.