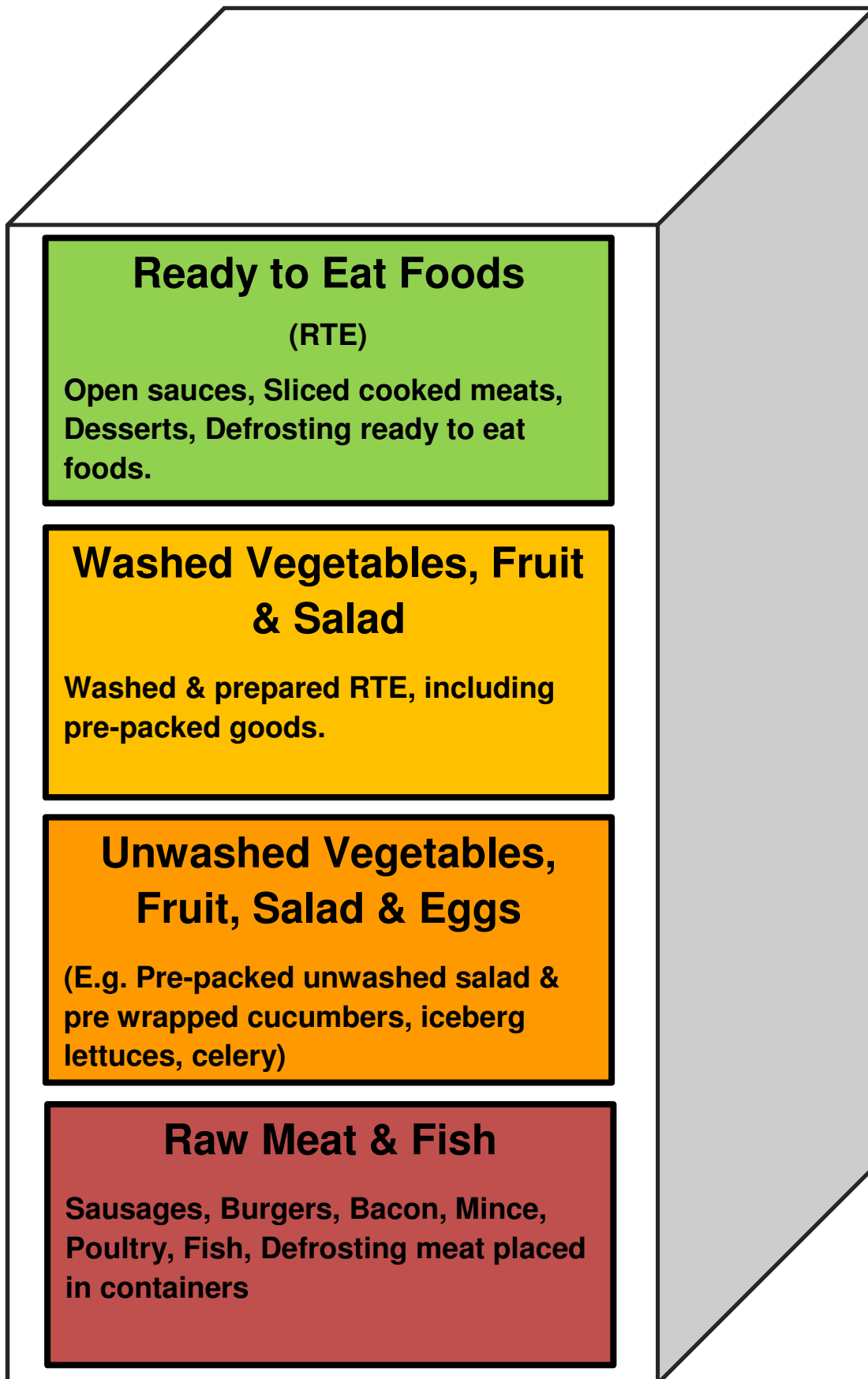


Recommended Fridge Storage



Temperature

Control

Below 8°C

Best Practice is below

5°C

What is RTE

Foods which don't need to be washed or cooked & can be consumed immediately.

(e.g. don't require further cooking)

What is Raw

Foods that can't be eaten in their current state.

*The colours above are only used for illustration purposes, to help you clearly identify the different shelves. Please note that you do **not** have to colour code your shelves.*