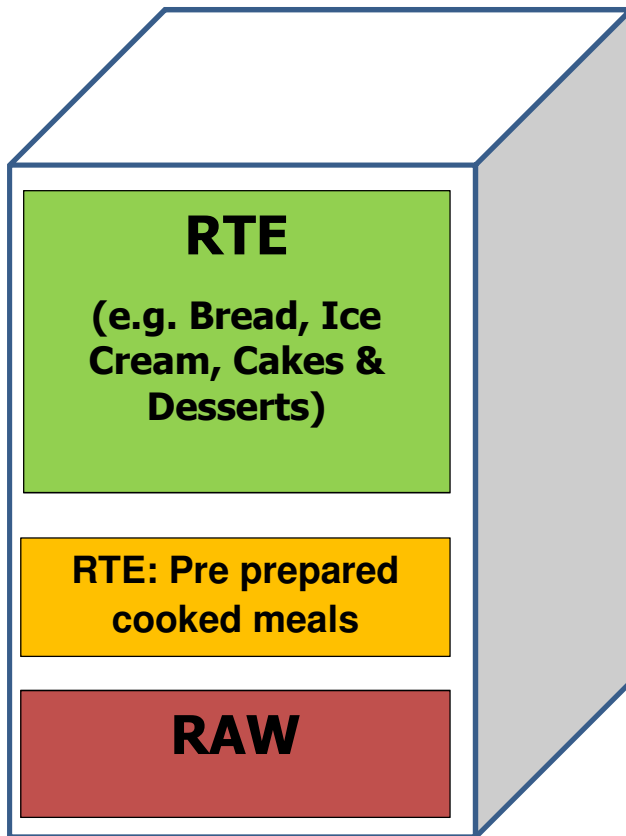
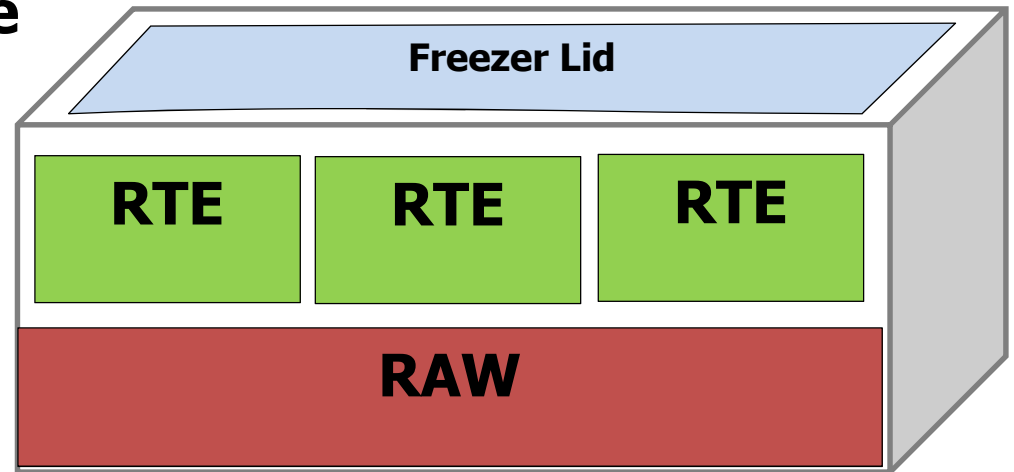


# Recommended Freezer Storage

## Temperature Control

Between  $-18^{\circ}\text{C}$  and  $-21^{\circ}\text{C}$

(Check the packaging as foods may require a different storage temperature)



### 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.

## CHEST FREEZERS

Above: Using baskets for Ready to Eat (RTE)

Below: Using a physical barrier to divide the freezer in two

