

DOORS

Temperature frequently changes in the refrigerator doors, and it's best to avoid storing perishable foods there. The best choices for doors are condiments, juices, and wines.

DID YOU KNOW?

The refrigerator should be set at the lowest cooking temperature in the lightest, going down. This is to prevent juices or other liquids from higher temperature cooking levels from contracting back but won't reach that temperature.

COOKING TEMP



STAY FRESH



TOP SHELF

Salad dressings, processed food, and condiments. Items you don't want to forget, such as yogurt, dips, and beverages.

MAIN COMPARTMENT

The main compartment has the most stable temperature.

Over time, milk, cream, dairy, and eggs keep best and to keep them from becoming rancid with the growth of bacteria, but yogurt, yogurt, and eggs are more resistant to spoilage.

FRUIT

Low humidity. Produce with lots of water, such as apples, and pears.

VEGGIES

High humidity. Leafy greens, produce with lots of water.

FREEZER

The freezer should be at 0°F or below. Freezer food is safe to consume longer, however, the quality will suffer the longer it is stored. It is important to rotate items. Rotate to a new frozen food item, yogurt, or items with high moisture content. The longer a substance remains, the more it often has to be stored in the freezer. It is the best practice of your freezer, things such as ice, frozen berries, coffee, bread, frozen vegetables, etc. are not suitable.

TIPS

It's always best to hold things like, in the door when to hold.

It's optimal to store milk, not butter, not flour, and whole grain flour in the refrigerator.

Do not leave food out of the refrigerator for more than two hours.

Clean the refrigerator surfaces with hot soapy water and diluted bleach solution.

Keep the refrigerator cooling coils with an equal two of baking soda.

Avoid overloading your refrigerator because cold air needs room to circulate.

Once a week, clean out the refrigerator. Discard any perishable food unless they are hot food processing. When to do it — don't eat!

EXPIRATION TIME

Food Item	Expiration Time
Milk	2 weeks
Eggs	3 weeks
Butter	6 months
Yogurt	2 weeks
Meat	3 weeks
Chicken	2 weeks
Beef	3 weeks
Pork	3 weeks

These are the safe to store when to remove products. You can eat food after the safe to store. For example, dairy products are suitable for use week after the safe to store.

A guide to keeping your groceries fresh longer and refrigerator organized.

DOORS

Refrigerator handles design is the category that isn't a hot or cold thing, but it's hot from the heat of the door and handles, so use them wisely.

DID YOU KNOW?

The refrigerator should be set at the correct temperature to keep food fresh. The higher the temperature, the faster the food will spoil.

COOKING TEMP



100°F (37°C)
The safe cooking temperature for ground beef, pork, lamb, veal, fresh steaks, chops, and roasts.

145°F (63°C)
For whole meats such as roasts, steaks, and chops.

160°F (71°C)
For ground meats, poultry, and seafood.

165°F (74°C)
For all poultry, including turkey, chicken, and duck.

Higher Cooking Temperature
For all other meats.

STAY FRESH



TIPS

Use the refrigerator's crisper drawers to store fresh produce. The crisper drawers have a moisture control ring that can be adjusted to keep produce fresh longer.

Use the refrigerator's door shelves to store condiments, salad dressings, and other shelf-stable items.

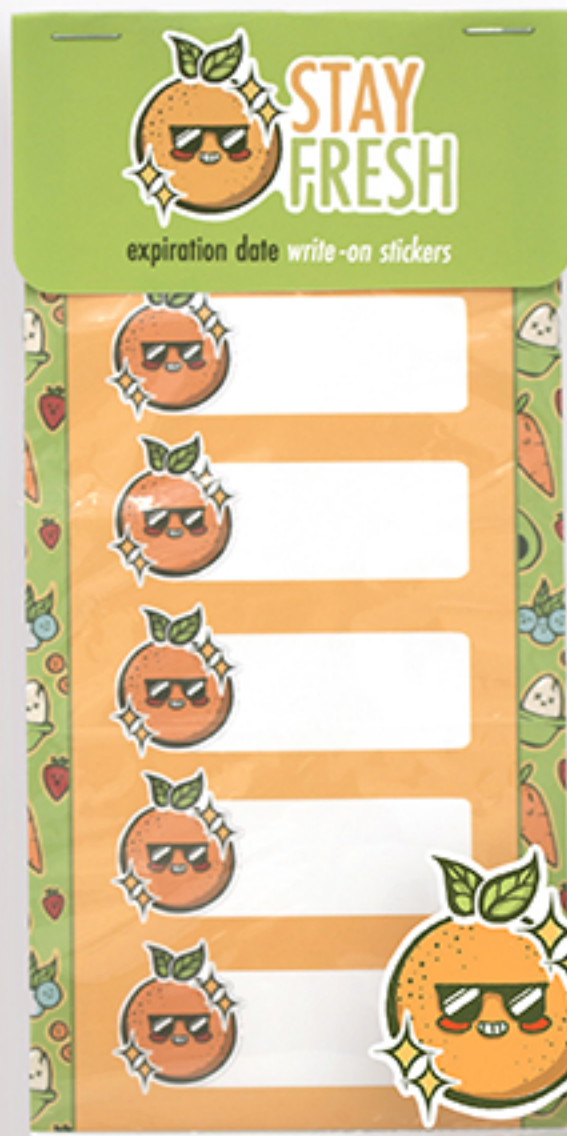
Use the refrigerator's top shelf to store dairy products like milk, cream, and soft cheeses.

EXPIRATION TIME

Item	Expiration Time
Milk	2 weeks
Yogurt	2 weeks
Cheese	2 weeks
Butter	1 year
Eggs	3 weeks
Meat	3 to 4 months
Poultry	3 to 4 months
Seafood	3 to 4 months

Always use the sell-by date to know when to discard products. You can use food after the sell-by date. For example, many products are suitable for use weeks after the sell-by date.

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**STAY
FRESH**

