

Storage Temperature is Important in the Keeping Quality of Milk & Milk Products

One Degree will Affect Product Keeping Quality

Temperature Control is Important

Average shelf life at 40° is ten days. Note rapid decrease in shelf life at higher temperatures.

ATTENTION: FOOD STORE MANAGERS, EMPLOYEES & CONSUMERS

Storage temperature of milk and milk products has a direct relationship to keeping quality or shelf life. Milk should not be stored above properly refrigerated zone in dairy case.

Besides temperature, age of the product affects keeping quality. Proper rotation in the dairy case is very important. Proper rotation plus storage below cooling level in a display case equals good products for the consumer.

NOTE: For best product protection, store at 33° F to 35° F.

