

Milk.

Keep it Cold!

One degree can affect milk quality.

Temperature control is important in avoiding heat shock.

Shelf life decreases as storage temperature increases.

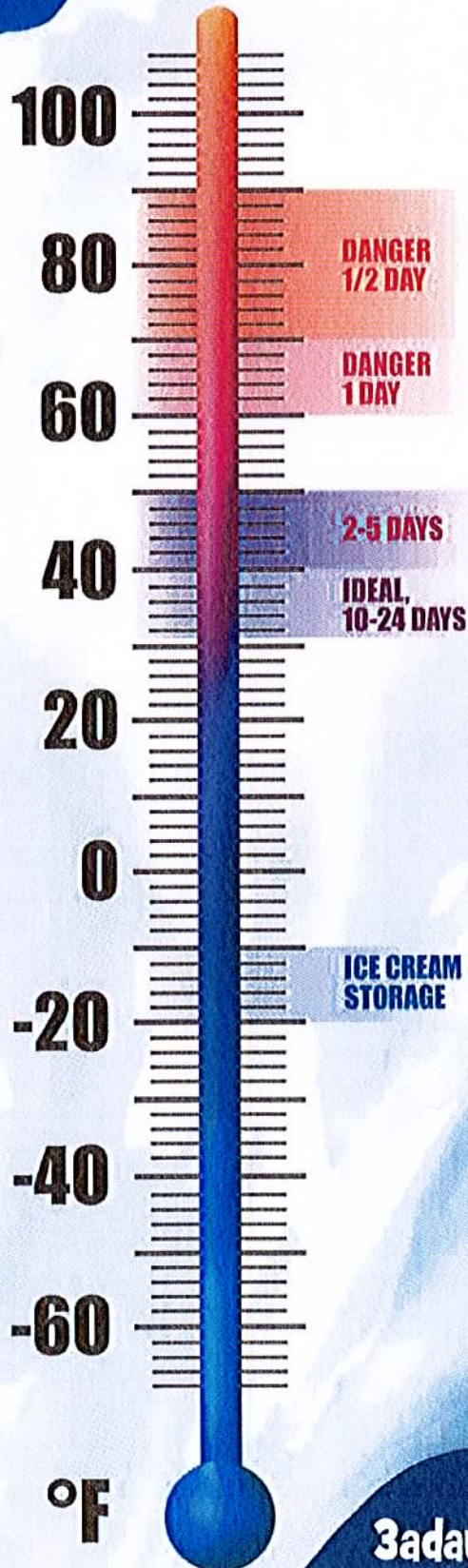
Store all dairy products in a properly refrigerated zone at 32°F to 40°F.

Average shelf life is 10 days.



Store ice cream at -10°F to -20°F.

Do not stack products over cooling vents.



3aday.org