

FreshCuts

COLD CHAIN MANAGEMENT

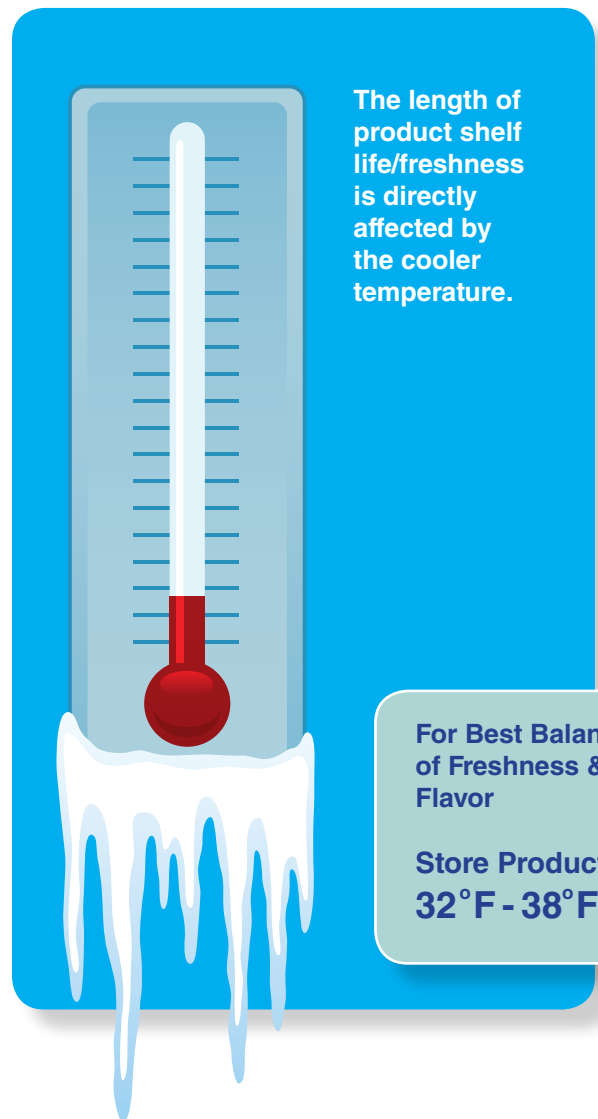
Regardless of the greatness of our quality... if the cold chain is broken, it destroys the integrity of our produce.

Temperatures below 32°F destroy the cell structure of the produce and cause it to bleed and go limp.

Temperatures above 38°F cause the shelf life to be shortened drastically. Food safety concerns begin at 41°F.

Take extra care to maintain accurate temperatures in coolers and keep them well maintained to avoid breakdowns.

Pay close attention during the season changes.



The length of product shelf life/freshness is directly affected by the cooler temperature.

For Best Balance of Freshness & Flavor

Store Product at:
32°F - 38°F

COOLER TIPS

- Ideal temperature is 36°F.
- The coolest place in the cooler is in the back on the lowest storage shelf (cold air drops).
- Make sure coils are cleaned on regular basis.
- Keep strip curtains in good condition and straight.
- Always keep the cooler door closed.
- Keep trips in and out of the cooler to a minimum.

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