



FOOD SAFETY

Precautions to take into consideration when storing or buying already preserved food.

Temperature influences greatly the growth and the multiplication speed of microorganisms in food. Temperatures below 5 degrees Celsius slow down the growth of most bacteria and temperatures above 60° to 65°C destroy most of the microorganisms. Therefore, the danger zone lays between 5°C and 60°C.

The best way to maintain the integrity of these products is by controlling and eliminating potential risks of contamination, preventing food from becoming unfit for consumption. Controlling the temperature at which food is exposed, from its production or extraction up to the time it is consumed, is essential to ensure good food quality and consumer safety. The implementation of the HACCP system is an important step for the management of food quality.

It is essential to be aware that each food has its specific characteristics and, therefore, a specific conservation temperature. For a conscious service and consumption, we share below the ideal temperatures for conservation of the main food categories. The satisfied Customer will certainly return to wherever he has been well served!

Food	Temperatures
Frozen Food	-18° C ... -15° C
Fish & Seafood	-1° C ... +4° C
Meat	-1° C ... +4° C
Charcuterie	-1° C ... +5° C
Sushi	-1° C ... +4° C
Pastry	+2° C ... +5° C
Dairy products	+3° C ... +6° C
Cheese	+2° C ... +7° C
Fruit & Vegetables	+6° C ... +9° C
Chocolates	+13° C ... +15° C
Hot meals	+60° C ... +65° C

Within the categories indicated above there are specific food products that may have different storage temperatures than the suggested ones, e.g. a certain variety of cheese, a delicious homemade chocolate, ..., in these cases we suggest you consult a specialist. Explore JORDÃO equipment. Food exhibition and storage solutions at the right temperature for your business. Make your choice!

contact:
 José Júlio Jordão, Lda
 email: cool@jordao.com
<http://www.jordao.com>

