

KEEP MILK COLD

**AVOID
HEAT
SHOCK!**

**TEMPERATURE
CONTROL
IS IMPORTANT**

**One degree affects
product keeping quality**

For best product protection,
store milk and milk products
at 32°F to 40°F.

Average shelf life at 40°F is 10
days. This decreases rapidly
at higher temperatures.

Store all dairy products in
properly refrigerated zone.

Store ice cream at
-10°F to -20°F.

Do not stack products over
cooling vents.



AMERICAN DAIRY
ASSOCIATION

Your assurance of a REAL dairy food.

