

## TEMPERATURE SETTINGS AND FOOD WASTE IMPACT

**Ref: 2019/2024 – Annex II Point 3(b)**

For Optimal food preservation and minimal food waste, this appliance should be set according to the following compartment guidelines.

| <b>Food Category:</b> | <b>Temperature:</b> | <b>Maximum temperature:</b> |
|-----------------------|---------------------|-----------------------------|
| Salads                | 2°C to 4°C          | 6°C                         |
| Raw Meat & Poultry    | 0°C to 2°C          | 4°C                         |
| Dairy Products        | 2°C to 4°C          | 5°C                         |
| Cooked/Prepared Foods | 2°C to 4°C          | 5°C                         |

**Important:** consistently maintaining temperatures above these thresholds can significantly shorten produce shelf life and increase food waste.

| <b>Example</b> | <b>Temp Deviation</b>  | <b>Shelf-Life Reduction</b> | <b>Food Waste Increase</b> |
|----------------|------------------------|-----------------------------|----------------------------|
| Salad          | +3°C (from 4°C to 7°C) | -2 to -3 days               | ↑ 15% - 25% per kg/week    |
| Raw meat       | +2°C (from 2°C to 4°C) | -1 to 1.5 days              | ↑ 10% - 15% per kg/week    |
| Dairy products | +2°C (from 4°C to 6°C) | -2 days                     | ↑ 10% - 20% per kg/week    |
| Cooked foods   | +2°C (from 4°C to 6°C) | -1.5 days                   | ↑ 10% - 18% per kg/week    |

### **Tips:**

1. Check internal temperatures regularly using a calibrated thermometer.
2. Store food in correct zones e.g. raw meat in the coolest section.
3. Do not overload shelves/compartments, allow cold air to circulate.
4. Ensure door seals are clean and replaced regularly.
5. Follow FIFO (first in, first out) stock rotation.