


















JORDAO

Food Conservation Temperatures

To ensure the correct conservation of your food, avoiding the multiplication of microorganisms and bacteria, it should be kept within appropriate temperature ranges.

The temperature control at which food is exposed to, from its production or extraction up to the moment it is consumed, is essential to ensure the good food quality and the consumer safety. Below you can find the ideal temperatures for conservation of the main food categories.

Food Products	Temperatures	Temperature Class
 <i>Frozen Foods</i>	-18°C ... -15°C	L1
 <i>Ice-cream</i>		
 <i>Frozen desserts</i>	-10°C ... -8°C	S
 <i>Fish & Seafood</i>	-1°C ... +4°C	M1
 <i>Sushi</i>		
 <i>Meat</i>		
 <i>Charcuterie</i>		
 <i>Drinks</i>		
 <i>Pastry</i>	+2°C ... +5°C	M2
 <i>Cold meals</i>		
 <i>Cheese</i>	+2°C ... +7°C	
 <i>Dairy products</i>	+3°C ... +6°C	H1
 <i>Fruit & Vegetables</i>	+6°C ... +9°C	
 <i>Chocolates</i>	+13°C ... +15°C	S
 <i>Hot meals</i>	+60°C ... +65°C	n/a

Within each category there are specific food products that may have storage temperatures different from those indicated, e.g. a certain variety of cheese, a delicious homemade chocolate, ..., in those cases we suggest you consult a specialist.

Explore JORDAO equipment, food storage and exposure solutions at the right temperature for your business. Make your choice!