

# COLD... IT DOES YOUR MILK GOOD!

TEMPERATURE CONTROL IS IMPORTANT  
AVOID HEAT SHOCK!

One degree affects product keeping quality

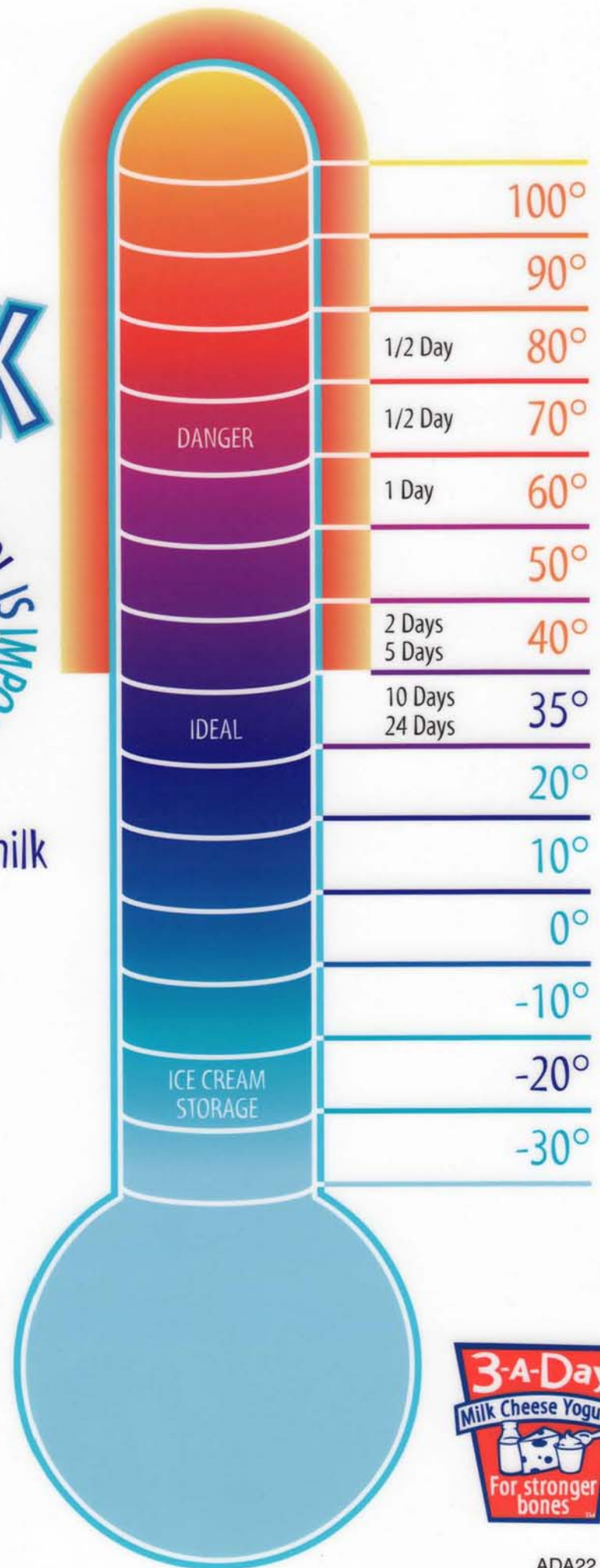
For best products protection, store milk and milk products at 32°F to 40°F.

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.

