

STORAGE AND HANDLING OF FRESHLY PASTEURISED PRODUCTS

Congratulations with your decision to use 'Cream of Creams' freshly pasteurized products. We will do our very best to make sure you are a satisfied customer.

We would like to bring to your attention the fact that all fresh products taste better than their UHT counter parts but they do require 'dedicated' attention and disciplined handling.

Standard rules:

1. The higher the temperature, the SHORTER the shelf life!
2. The shelf life of our creams, cheeses and mixes are at least 5 weeks, SUBJECT storage at 4 degrees Celcius.

Our recommendations:

1. Do not order for more than 7 days.
Our creams are freshly produced almost every day.
2. Kindly give clear instructions to your staff (receivers and users) about the handling of FRESH products:
 - a) Upon arrival store pasteurized products immediately in the cold room.
 - b) Make sure your cold room does not go below freezing point.
 - c) Record the temperature of your cold room 3 times a day at fixed times. This will enable you to monitor closely the storage conditions of all your Fresh products and at the same time monitor the condition of your cold room.
 - d) Once outside the cold room: Use within 4 hours!
 - e) Avoid leaving pasteurized products standing next hot or warm equipment.
 - f) If possible, put an open bottle on ice.

These recommendations will ensure you get the best out of all your fresh products. Please do not hesitate to contact us for further information about the storage and handling of our products.