

## A guide to temperature limits

These temperature values insure optimum freshness:

Food	Transport and Storage Temperature	Retained samples for testing
Fresh milk products	$\leq +6\text{ }^{\circ}\text{C}$	Save for a minimum of 10 days $\leq -18\text{ }^{\circ}\text{C}$
Milk at a Dairy	$\leq +6\text{ }^{\circ}\text{C}$	
Pasteurized milk, repackaged milk	$\leq +8\text{ }^{\circ}\text{C}$	
Butter	$\leq +10\text{ }^{\circ}\text{C}$ ( $\leq +6\text{ }^{\circ}\text{C}$ for transport)	<b>Hot Meals</b>
Dessert	$\leq +7\text{ }^{\circ}\text{C}$	Heated (core temperature) $\geq +70\text{ }^{\circ}\text{C}$
Cheese (except hard cheese)	$\leq +10\text{ }^{\circ}\text{C}$	Food counter $\geq +65\text{ }^{\circ}\text{C}$
Ice cream, prepackaged	$\leq -18\text{ }^{\circ}\text{C}$ ( $\leq -20\text{ }^{\circ}\text{C}$ for transport)	<b>Cold Meals</b>
Ice cream, scooped and served	$\leq -10\text{ }^{\circ}\text{C}$	Storage temperature until serving $\leq +7\text{ }^{\circ}\text{C}$
Eggs (if eggs to be stored over 18 days)	from $+5\text{ }^{\circ}\text{C}$ to $+8\text{ }^{\circ}\text{C}$	<b>Disinfection facilities</b>
Egg products (deep frozen)	$\leq -18\text{ }^{\circ}\text{C}$	Water $\geq +82\text{ }^{\circ}\text{C}$
Egg products (frozen)	$\leq -12\text{ }^{\circ}\text{C}$	
Egg products (fresh)	$\leq +4\text{ }^{\circ}\text{C}$	
Raw egg-containing food products (e.g. fresh mayonnaise)	$\leq +7\text{ }^{\circ}\text{C}$	
Bakery products with partially baked filling	$\leq +7\text{ }^{\circ}\text{C}$	
Fresh meat products, fresh meat (including big game)	$\leq +7\text{ }^{\circ}\text{C}$	
Fresh poultry (rabbit and small game)	$\leq +4\text{ }^{\circ}\text{C}$	
Exception: flightless birds (as approved)	$\leq +7\text{ }^{\circ}\text{C}$	
Meat preparation	$\leq +4\text{ }^{\circ}\text{C}$	
Meat preparation (production and sales on site)	$\leq +7\text{ }^{\circ}\text{C}$	
Cold cut plates	$\leq +7\text{ }^{\circ}\text{C}$	
Ground meat	$\leq +2\text{ }^{\circ}\text{C}$	
Ground meat (production and sales on site): 24 hours delivery	$\leq +7\text{ }^{\circ}\text{C}$ ( $\leq +2\text{ }^{\circ}\text{C}$ for transport)	
Offal / Organ meats	$\leq +3\text{ }^{\circ}\text{C}$	
Meat, poultry, fish (frozen)	$\leq -12\text{ }^{\circ}\text{C}$	
Meat, poultry, fish (deep frozen)	$\leq -18\text{ }^{\circ}\text{C}$	
Fish, fish products	in melting ice or $\leq +2\text{ }^{\circ}\text{C}$	
Smoked fish	$\leq +7\text{ }^{\circ}\text{C}$	
Fishery products (marinated, soured, smoked)	$\leq +7\text{ }^{\circ}\text{C}$ ( $\leq +6\text{ }^{\circ}\text{C}$ for transport)	
Fishery products (fresh) plus crawfish and mollusk products	in melting ice or $\leq +2\text{ }^{\circ}\text{C}$	
Delicacies	$\leq +7\text{ }^{\circ}\text{C}$	
Raw fruit and vegetables	$\leq +7\text{ }^{\circ}\text{C}$	
Salads, fresh and / or crushed, delicacies salads	$\leq +7\text{ }^{\circ}\text{C}$	

German Food Inspectors recommend ebro instruments

- Thermometers
- Temperature Data Loggers
- Food Oil Quality Meter

