

Temperatures for the conservation of food products



Each professional of the food industry has to know and to respect the storage temperatures as prescribed while producing, storing, transporting and distributing food. The professional has to make sure that he keeps the cold chain over the whole duration of the product. This control process is obligatory and enables the professional to keep the organoleptic quality as well as a decreasing of bacteria which will cause food poisoning.

One will speak of an interruption of the cold chain if the storage temperature is higher than the prescribed one. This increasing of temperature benefits the growths of micro-organisms and the risk involved to convert a healthy product into a risky product. The displayed best-before date is not valid and the product should be dumped to avoid the risk of food poisoning. Even if most of the poisoning were benign it might be dangerous for some frail groups of persons (pregnant women, infants, old people, and persons with a weakened immune system ...).

In summary you will find a schema containing the European wide standardized temperatures for positive conservation (+2°C à +7°C) or negative conservation (-9°C à -18°C).

MAXIMUM TEMPERATURES FOR THE CONSERVATION OF DEEP-FREEZE FOOD PRODUCTS

Nature of the food	Conservation temperature (transport, storage)	Conservation temperature (direct handover, large caterer)
Sorbet, ice cream	-18°C	-18°C
Minced Meat, prepared meat,	-18°C	-18°C
Fishery products	-18°C	-18°C
Whole Brined fish for manufacturing cans	-9°C	-9°C
Other	-12°C	-12°C

MAXIMUM TEMPERATURES FOR THE CONSERVATION OF REFRIGERATED FOOD PRODUCTS

Nature of the food	Conservation temperature (transport, storage)	Conservation temperature (direct handover, large caterer)
Minced meat	+2°C	+2°C
Giblets of domestic ungulates and of game ungulates (farmed or wild)	+3°C	+3°C
Prepared meat	+4°C	+4°C
Mechanically recovered meat	+2°C	+2°C
Poultry (incl. wild and farmed feathered game meat, lagomorphs (incl. furred farm game meat), ratites and small wild game	+4°C	+4°C
Meat of game ungulates (farmed or wild)	+7°C for whole carcasses and large parts +4°C for pieces of cut	+7°C for whole carcasses and large parts +4°C for pieces of cut
Fresh fishery products, natural fishery products (defrosted), cooked and cooled crustaceans and molluscs	Temperature of melting ice from 0 to +2°C	Temperature of melting ice from 0 to +2°C
Fresh packaged fishery products	Temperature of melting ice from 0 to +2°C	Temperature of melting ice from 0 to +2°C
Egg products except for UHT products	+4°C	+4°C
Raw milk (raw consumption)	Temperature defined by manufacturer or packager	Temperature defined by manufacturer or packager
Pasteurized milk, ripened cheeses	Temperature defined by manufacturer or packager	Temperature defined by manufacturer or packager
Other perishable food	Temperature defined by manufacturer or packager	+4°C
Food prepared in advance	+3°C	+3°C

Also do not forget the importance of maintenance and cleaning of your refrigeration equipment.

Source :

<http://www.legifrance.gouv.fr>, arrêté du 21/12/2009 et règlements CE 852/2004 et 853/2004