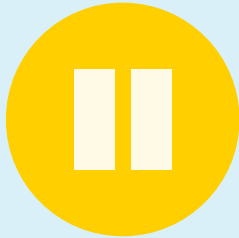


THE BIG FREEZE

OUR HANDY GUIDE TO MAKING THE MOST OF YOUR FREEZER THIS FESTIVE SEASON

Freezer Facts



Use your freezer as a "Pause" button for food. Food can be frozen up to its use-by date.



Brr, that's cold!
This is the ideal temperature inside a freezer. Check yours now!

BE FOOD SAFE

Always defrost leftovers completely, in the fridge or microwave. Cook food within 24 hours of defrosting until piping hot, and do not re-freeze!

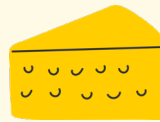
Yes! You can freeze everything.

PRETTY MUCH



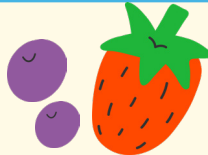
SPINACH

Chop up and freeze in small reusable bags for future use.



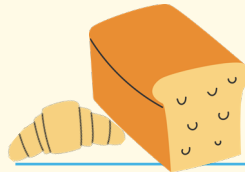
CHEESE

Grate it first. Use in cooked foods when thawed.



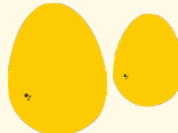
BERRIES

Store leftover berries in reusable bags. Bringing them to the boil ensures they are safe to eat once they have been frozen.



BREAD & ROLLS

Toast or bake straight from the freezer.



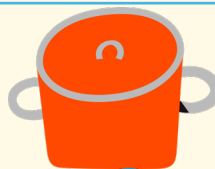
EGGS

Separate yolks and whites first.



CHARCUTERIE

Wrap leftover charcuterie in tin foil and then place in freezer bag. When ready to use transfer straight into fridge to defrost. Use on pizzas at the end of a busy week.



LEFTOVERS

Cool fast & freeze within 2 days.



MILK

Freeze in the plastic bottle. Pour out a small amount first to allow for expansion.

CHILL OUT*

*Fresh Food for Festive Fun

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for our A to Z Storage guide

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