

**CHILL
OUT** ❄️

*Fresh Food
for Festive Fun

FRIDGE STORAGE BASICS

**LOVE
FOOD**
hate waste
NEW ZEALAND

TEMPERATURE

Set your fridge between 2° - 5°C.

THE DOOR IS THE WARMEST PART OF THE FRIDGE

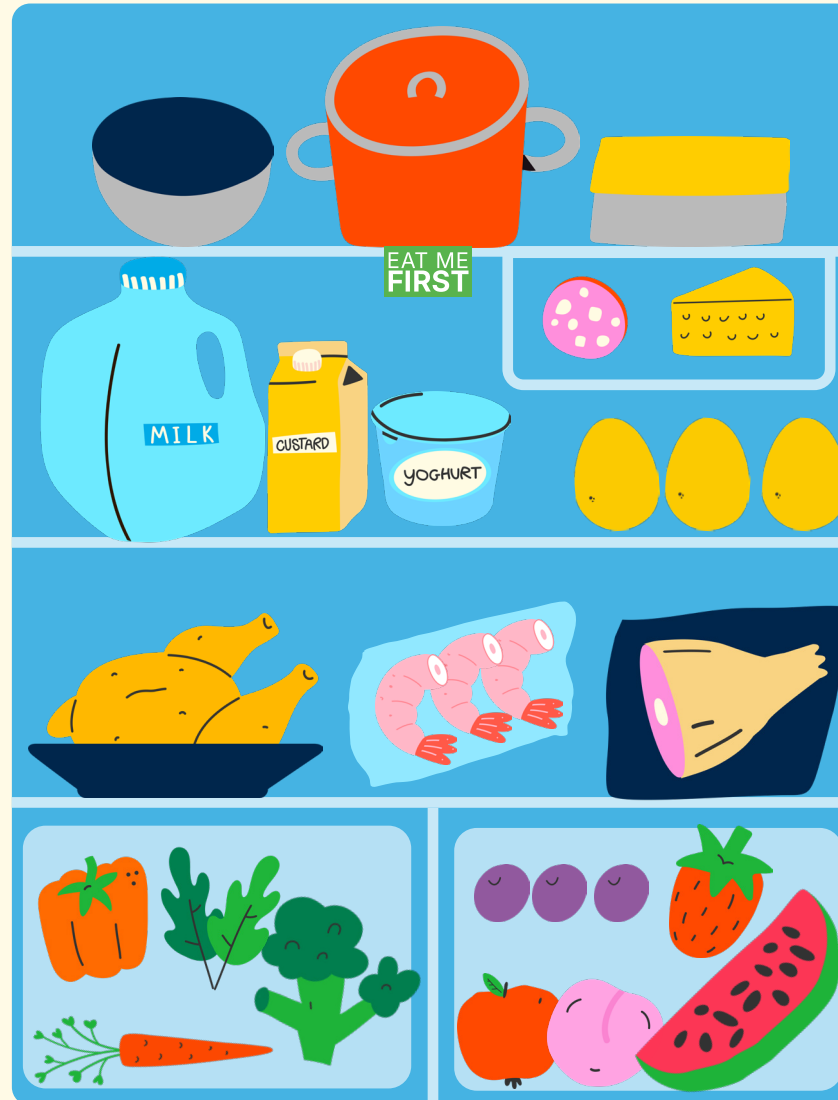
Don't store your milk here.

SET HUMIDITY LEVELS

The adjustable levers on the crisper drawers change humidity levels. If your fridge has these, set one to high humidity (closed, less air coming in) and one to low (open, more air coming in).

HIGH HUMIDITY DRAWER

Most veggies especially those that wilt should be stored here.



TOP SHELF

Leftovers, drinks, ready-to-eat foods, berries, herbs.

Tip: Designate an Eat Me First shelf so your family know what to eat first.

DELI DRAWER

Cheese, deli meats.

MIDDLE SHELF

Milk, eggs, dairy.

BOTTOM SHELF

Raw meat, poultry and seafood.

Tip: Store in trays or sealed containers to prevent drips from contaminating the food below.

LOW HUMIDITY DRAWER

Store fruits and vegetables that have a tendency to break down and rot.

Get more tips at
LOVEFOODHATEWASTE.CO.NZ