

HANDLE WITH CARE



1. INSPECT YOUR MCCAIN CARTON THOROUGHLY

Inspect the condition of the carton for any damages. Open a carton from your order and inspect the product for discolouration or freezer burn.



2. HANDLE CARTON WITH CARE

When transporting your order from the delivery truck to the freezer. It's critical that the product is handled with care, keeping the integrity of the product.



3. PLACE FROZEN PRODUCT DIRECTLY INTO THE FREEZER

All cartons must be placed into the freezer. Don't allow your stock to thaw.



4. ROTATION OF STOCK

Remember the rule 'first in, first out'. Make sure you rotate your stock based on the expiry date shown on the carton.



5. ARRANGE FREEZER STOCK IN AN ORGANISED FASHION

Don't stack more than 6 cartons on top of each other. Avoid placing cases directly on the floor.



6. CHECK FREEZER TEMPERATURE DAILY

The freezer temperature must remain below **-18°C**.

KEEP FROZEN

GUIDELINES FOR STORING FROZEN FOOD

1. Ensure the freezer is firmly closed.
2. Don't open the freezer too often. Changes in temperature will cause ice build-up and reduce food quality.
3. Don't refreeze already thawed products.
4. Continuously check freezer temperature. Suggested freezer temperature needs to be **-18° C**.

TAKE ACTION

When you receive your McCain product and suspect that the product is not at an optimal condition, notify your McCain sales representative and/or distributor.

When you do contact your McCain sales rep and/or distributor, please supply the following information:

1. Product Name
2. Batch Number

For more information talk to your McCain Foodservice Representative or please call the McCain Foods (SA) toll-free help line on 0800-006-498

www.mccainfoodservice.co.za



FOODSERVICE SOLUTIONS