

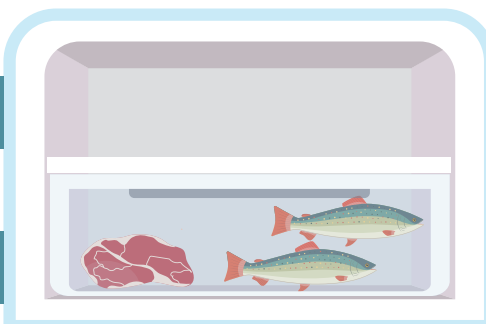
Fridge Storage

Each section of the fridge varies in temperature. Generally, the back of the fridge and the top shelf are coldest, while the door and lowest shelves are the warmest. Storing food where it's safest will help it keep longest, saving you money and keeping you safe.

FREEZER DOOR



FREEZER



FREEZE soups, stocks, and sauces in plastic bags, and lay them flat to minimize freezer burn.

The doors are the warmest area of the fridge and should be reserved for foods least likely to spoil.



FRIDGE DOOR



FRIDGE

The **TOP LEVEL** of the fridge is the ideal temperature for eggs, butter, and cheese.

The **MIDDLE LEVEL** of the fridge is the ideal temperature for leftovers, sandwich bread, cooked meats, and fresh fish.

The **LOWER LEVEL** of the fridge is the best place for raw meats, milk, and yogurt.

CRISPER DRAWERS at the bottom of the fridge can help regulate humidity and temperature to help keep vegetables fresh longer.