

TIPS TO FIGHT FOOD WASTE IN THE FRIDGE



1. TEMPERATURE

4°C or below to help food last longer

2. UPPER SHELVES

Store leftovers and food that needs using up first. Eggs are best stored on this shelf.

3. DOOR

Best for butter, condiments and drinks

4. LOWER SHELVES

Best for meat, poultry, fish and foods to kept coldest.

5. CRISPER

Store fruit and vegetables in the separate crisper draws.

6. FREEZER

Freeze food that you're not going to use in time. Use airtight containers, don't overload and regularly cook from the freezer

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