



Singapore  
Food  
Agency

# TRANSPORT FROZEN & CHILLED FOOD

· at correct temperatures ·



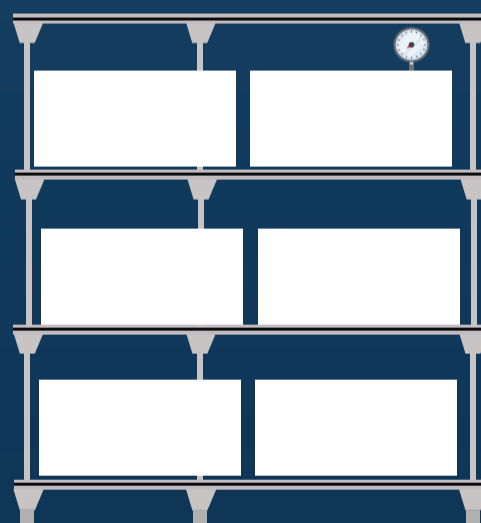
## FROZEN FOOD

Temperature to be maintained at **-18°C or below** with a core temperature **not exceeding -12°C** during transportation.



## CHILLED FOOD

Temperature to be maintained at **4°C or below** with a core temperature **not exceeding 7°C** during transportation.



Upon delivery, frozen and chilled food should be promptly kept at their required storage temperatures.

Temperature control is very important as wrong storage temperatures will lead to rapid growth of bacteria.

