

# TEMPERATURE REQUIREMENTS

## Deliveries - inwards goods temperature requirements



Any product exceeding the acceptable temperature by more than 3 degrees celsius must be automatically rejected.

Product Type	Standard Temperature (C)	Minimum Number of Days from expiry Date
<b>Meats</b>		
Carcass Meat	10C	5
Boxed Beef	4C	5
Gas Flushed Meats	4C	5
Chicken Products	4C	5
Fats / Lards	10C	-
Chilled Pet food (Cooked)	7C	7
Raw Sausages	4C	5
<b>Deli</b>		
Cooked Pies and Pastries	4C	5
Cooked Meats (Sausages, Meatloaf, Luncheon, Scotch Eggs, Pate)	4C	14
Bacon / Ham / Cured Meats	4C	7
Smoked Chicken	4C	14
Prepared Meals	4C	3
Sausages, Vacuum Packed	4C	7
Pizza, Quiche	4C	5
Fresh Poultry	4C	5
Sandwiches / Filled Rolls	4C	2
Uncooked (eg. Coleslaw)	4C	4
Cooked Salads (eg. Potato, Bean)	4C	4
Fresh Pasta	4C	7
<b>Seafood</b>		
Fish and Seafood	4C	5
Salads	4C	5
Smoked Fish	4C	5
Live Shellfish	12C	-
<b>Bakery</b>		
Creamed Cakes & Cheese Cakes	4C	4
Fresh Yeast	7C	14
Frozen Egg Pulp	-18C	-
Fresh Egg Pulp	4C	4

<b>Dairy Products</b>		
Cheese, Soft Cheese	4C	14
Fruit Juice - MFC	4C	10
Fruit Juice - NFC	4C	4
Milk, Cream, Flavoured Milk	4C	5
Margarine	4C	20
Yoghurt & Dairy Food	4C	14
Butter Unsalted & Salted	4C	20
Dips	4C	7
Custard	4C	5

<b>Frozen Goods</b>		
Fish and Seafood (raw and cooked)	-18C	-
Ice Cream	-18C	-
Meat and Poultry	-18C	-
Vegetables	-18C	-
Frozen Cakes	-16C	-

<b>Prepared Foods</b>		
Fish	4C	5
Soup (vacuumed packed)	4C	21
Sushi	4C	1
Vegetables (cooked & raw)	4C	5
Chicken	4C	5
Cooked Rice (Wild & White)	4C	28
Cooked Meal Components (other than Urban Gourmet)	4C	5
Urban Gourmet Meal Components	4C	4

<b>Produce</b>		
Pre-packed salads	7C	4
Pre-packed sprouts including mung beans	7C	4
Stir Fries, Gourmet & Chinese Style	4C	5
Fruit Salad	4C	3
Dressings (Stand alone packs)	4C	28
All other value added products	4C	6

**Notes:**

1. Where temperatures are above the rejection temperature, the goods will be returned immediately to the supplier. Progressive stores will not accept delivery.
2. Before rejecting goods if an infrared thermometer is used, the product temperature will be checked with a probe thermometer as per temperature monitoring procedure.