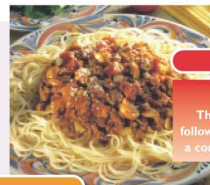


# COOK-CHILL CHAIN



## SPAGHETTI BOLOGNESE

The manufacture of any cook-chill product is monitored throughout preparation, distribution and sale for quality, hygiene and safety. Food at temperatures between 5°C and 63°C for long periods of time are at risk, as micro-organisms can easily multiply. Monitoring and controlling temperature and time can help prevent this from occurring.



72°C – 100°C

### REHEATING

The product should be reheated following pack instructions, to achieve a core temperature of at least 72°C.

10

7°C

### SUPERMARKET TO CONSUMER'S HOME

A variety of factors influence possible rises in temperature, including:

- Whether a cash leg is used
- Outside temperature
- Method of transport
- Length of journey

8



0°C – 8°C

### SUPERMARKET

The product is kept in refrigerated display cabinets between 0°-5°C for optimum quality (maximum 8°C for safety).

7



0°C – 5°C

### STORAGE

The food should be kept in the coldest part of the refrigerator, below 5°C (found by using a fridge thermometer).

9

12-18 HOURS

0°C – 8°C

### DISPATCH & DISTRIBUTION

The products are dispatched in temperature controlled vehicles to stores, which maintain food at 0°-8°C.

6



10°C – 15°C

### ASSEMBLY AND PACKING

The food is assembled and packed in a temperature controlled environment of a maximum of 15°C. The food is kept below 10°C.

4



5°C – 8°C

### RAPID COOLING

The pasta is water chilled to below 10°C in less than 2 hours. The sauce is forced air-chilled to below 5°C, then as quickly as possible to 5°C.

3



100°C

### SAUCE & PASTA PREPARATION AND COOKING

The pasta (egg and semolina) is prepared and pasteurised for 4 minutes. The sauce (meat, vegetables and herbs) is prepared and cooked for 2 hours to develop flavour.

2



0°C – 8°C

### STORAGE OF PERISHABLE RAW INGREDIENTS

Fresh egg (pasteurised) and meat are stored between 0°-2°C. Fresh vegetables and herbs are stored between 5°-8°C.

1



UP TO 3 DAYS

ONE DAY

W H O T

C O L D