

Food Transportation Temperatures

Note: The following information is given for reference purposes only.

Deep Frozen Products	
All products	-18° C
Frozen Products	
Ice-cream	-20° C
Fishery Products	-12° C
Salted frozen fish for consumption purposes	-8° C
Meat Products	-12° C
Egg Products; Rabbit, Bird and Game Meat	-12° C
Animal Fat (Tallow)	-12° C
Chilled Products	
Fresh fish, crustaceans and shellfish (excluding live ones)	
Fresh meat	+7° C
Bird and Rabbit Meat	+4° C
Game Meat	+7° C
Grinded Meat and Grinded Meat Products	+2° C
Meat products	+6° C
Fresh animal fat	+7° C
Non-stabilized animal fats (except butter)	+10° C
Pastry creams, fresh pastries and egg products	+7° C
Soft Cheeses	+6° C
Non-sterilized, untreated, unpasteurized or fermented milk, fresh cream, cottage cheese and yogurts	+4° C
Milk for industry processing	+6° C
Chilled eggs in their shells	+5° C
Mushrooms, strawberries and raspberries	+2° C
Apricots	+3° C
Cherries and spinaches	+4° C
Asparagus, hubbard squashes and mature lemons	+5° C
Lettuce, chicory and lentils	+6° C
Peaches	+7° C
Brussels-sprouts, cauliflower, green beans, mature tomatoes, grapes and tangerines	+8° C
Oranges, pears, apples, melons, avocados and peppers	+10° C
Lemons, cucumbers, green tomatoes, carrots, turnips, onions, potatoes, chestnuts and bananas	+12° C