

Supply Chain Temperature Requirements

These temperatures apply to all perishable loads received into distribution centres

	Min °C	Target °C	Max °C
PROVISIONS (except those listed below)	-2	+3	+5
hard cheese, sandwiches	-2	+3	+8
bacon, Halls beef lorne	-6	+3	+5
fresh yeast (in-store bakery)	0	n/a	+8
pre-prepared vegetables, fruit and salad depts 871,879,890	+1	+3	+5
FROZEN PRODUCTS	no limit	-23	-18
MEAT, FISH, POULTRY (except those listed below)	-2	0	+3
fresh live mussels	-2	0	+7
prawns (previously frozen)	-6	0	+3
Previously frozen commodities in dept 617 (further processed poultry), 624 (summer eating) and dept 419 (burgers)	-6	0	+3
FRESH PRODUCE (except those listed below)	+2	+7	+12
bananas and plantains	+12	+14	+19
pineapple, mangoes, paw paws, aubergines, courgettes	+6	n/a	+16
pears	0	n/a	+12
fresh dates (previously frozen)	-10	n/a	+10
tomatoes, cucumbers, peppers	+5	n/a	+18
bulb onions	+2	n/a	+15
potatoes (main crop & loose new Oct – Mar)	+5	n/a	+16
potatoes (loose new Apr – Sept)	+5	n/a	+22
pot plants (house plants)	+12	n/a	+18
bulbs, pot herbs	+8	n/a	+18
cut flowers	+1	+5	+10