

Fresh food – for certain!

Testo measuring instruments for incoming goods, processing, transport and storage.

Acc. to:
HACCP, EN 13485, EN 12830

Your Food-Security Team
for fresh products!



Critical Temperature Limit Values

These limit values are checked by food inspectors!

Incoming goods

Fresh meat (hoofed animals, large game)	≤ +7 °C
Fresh poultry, rabbit, hare, small game	≤ +4 °C
Offal	≤ +3 °C
Ground meat (from EU businesses)	≤ +2 °C
Raw meat products (from EU businesses)	≤ +4 °C
Cooked meat products, delicatessen	≤ +7 °C
Fresh fish (storage on crushed ice)	0 to +2 °C
Smoked fish	≤ +7 °C
Meat, fish	frozen ≤ -12 °C deep-frozen ≤ -18 °C
Fats, dripping	≤ +7 °C
Deep-frozen products	≤ -18 °C
Ice cream	≤ -18 °C
Dairy products ¹⁾	≤ +10 °C
Baked goods with incompletely baked filling	≤ +7 °C
Eggs (from the 18th day after laying)	+5 to +8 °C

Warm kitchen

Heat through (core temperature)	≥ +70 °C
Storage until service	≥ +65 °C

Cold kitchen

Storage until service	≤ +7 °C
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This overview was created with the kind support of the German Federal Association of Food Inspectors and the European Working-Community for Food-Inspection and Consumer Protection

Storage

Fresh meat (hoofed animals, large game)	≤ +7 °C
Fresh poultry, rabbit, hare, small game	≤ +4 °C
Offal	≤ +3 °C
Ground meat	· from EU businesses ≤ +2 °C · prepared and sold on site (loose or packed on premises) ≤ +7 °C
Raw meat products	· from EU businesses ≤ +4 °C · prepared and sold on site (loose or packed on premises) ≤ +7 °C
Cooked meat products, delicatessen	≤ +7 °C
Fresh fish (storage on crushed ice)	0 to +2 °C
Smoked fish	≤ +7 °C
Meat, fish	frozen ≤ -12 °C deep-frozen ≤ -18 °C
Fats, dripping	≤ +7 °C
Deep-frozen products	≤ -18 °C
Ice cream	≤ -18 °C
Dairy products ²⁾	≤ +6 °C
Baked goods with incompletely baked filling	≤ +7 °C
Eggs (from the 18th day after laying)	+5 to +8 °C

¹⁾ If "Refrigerate, use by" date on packaging

²⁾ If no other information on packaging

Serving food

Hot dishes

For short-term service	≥ +65 °C
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Cold dishes

Delicatessen, crudités, cold cuts	≤ +7 °C
Unpreserved salads, dressings (milk, eggs), desserts	≤ +7 °C
Ice cream	≤ -12 °C

Retention samples

keep min. 1 week at	≤ -18 °C
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Disinfection equipment

Water	≥ +82 °C
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Now more freshness and quality
for your foodstuffs! www.testo.com/freshness

Testo measuring instruments are tested and approved by the German Federal Association of Food Inspectors (BVLK)

Put your trust in a worldwide leading manufacturer with 50 years' experience in temperature measurement technology.