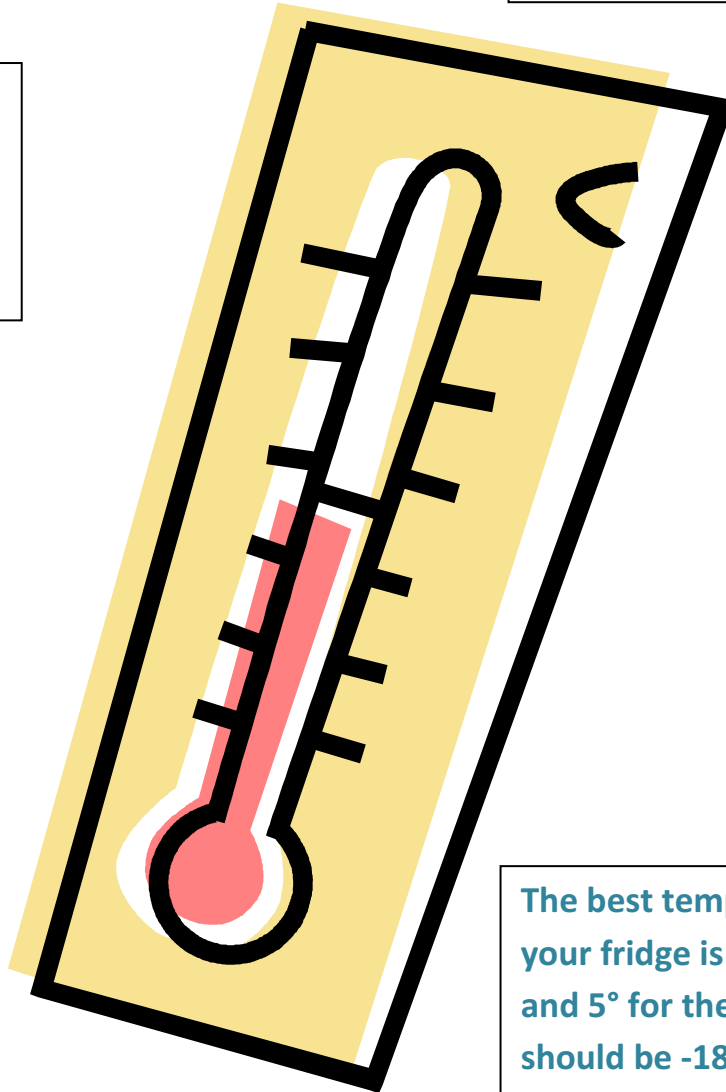


Temperature

Bacteria grows best in temperatures from 8°C to 63°C

Boiling water happens at a temperature of 100°C at this temperature no bacteria could survive

Foods stored within 8°C and 63°C are at a high risk of bacteria growing



The best temperature for your fridge is between 3° and 5° for the freezer is should be -18°