



# PRODUCT HANDLING GUIDELINES

**CUPS ARE SENSITIVE TO DAMAGE IF MISHANDLED, DROPPED OR IMPROPERLY STORED.**

## SHIPPING:

PRODUCT MUST BE SHIPPED AT OR BELOW 0°F and should not remain out of the freezer for more than 15 minutes. Any delay can result in damage/unsellable product.

## BACK FREEZER STORAGE:

PRODUCT CAN BE STORED FROM -20°F to 0°F.

## STACKING:

CASES MUST BE STORED FLAT. **Never stack upside down or sideways**, do not put heavy items on top and do not stack more than 5 cases on top of one another.

## RETAIL DISPLAY FREEZER:

The f'real product must remain frozen, ensure it is stored in the f'real freezer between 0°F and 6°F. By monitoring the temperature and rotating stock, product will stay fresh. If you need help adjusting your freezer temperature, please call f'real customer support.



## TEMPERING GUIDELINES

- Always allow product to temper to 0°F -6--°F in f'real freezer prior to blending
- Products should not be blended directly from deep freezer (below 0°F), doing so can cause blending errors and malfunction
- **Never temper product at room temperature**
- Tempering can be expedited by removing plastic overwrap from the case and placing the product in the cooler for 30 minutes, **do not exceed 45 minutes.**
- After tempering, place product immediately into the f'real freezer

For questions, please contact f'real customer support 877.for.real