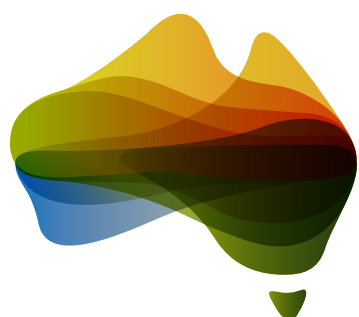
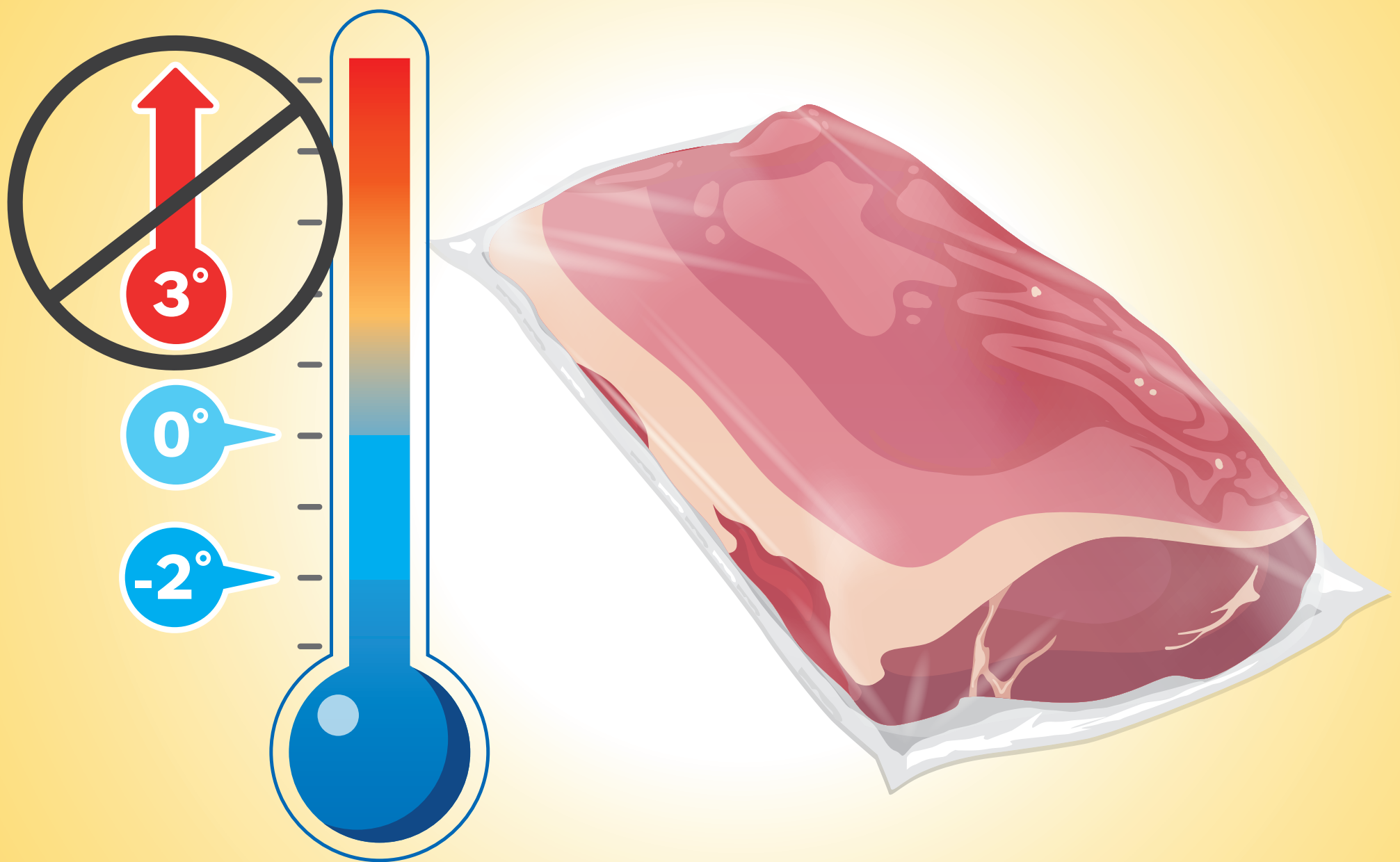


THE RIGHT CHILLER TEMPERATURE FOR A LONGER SHELF LIFE

The ideal temperature to store meat in the chiller is between -2°C and 0°C .

Storing meat at temperatures higher than 0°C will reduce the shelf life of chilled Australian beef and lamb.



**TRUE
AUSSIE[®]
BEEF & LAMB**
لحم بقري وحملان استرالي أصيل

