



KEEP YOUR MILK

fresh



TIME IT RIGHT:

The sell-by date is the last day the grocery store should sell the product. **You can still use it up to one week past this date when properly refrigerated.**

PROPER PLACEMENT:



Store milk on the bottom shelf to keep it as cold as possible. Keep your fridge at 35-40 degrees Fahrenheit to maximize freshness.



THE NOSE KNOWS:

Discard milk products that develop an off flavor, odor or appearance.

FREEZE IT:

Freeze milk in an airtight container with a half-inch gap at the top – it will stay good for up to three months. Milk often separates when frozen, so thawed milk works best for cooking and baking versus drinking. Stir well before using it.

