



PRODUCT HANDLING GUIDELINES

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

SHIPPING

PRODUCT MUST BE SHIPPED AT OR BELOW 0°F (-18°C) and should not remain out of the freezer for more than 15 minutes. Any delay can result in damaged/unsellable product.

BACK-STOCK FREEZER STORAGE

PRODUCT CAN BE STORED FROM -20° to 0°F (-29° to -18°C).

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° to 6°F (-18° to -14°C). 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.

GREAT!



BAD!



TEMPERING GUIDELINES

- Always ensure your f'real freezer is set between 0° to 6°F (-18° to -14°C)
- Products should not be blended directly from back-stock freezer (below 0°F/-18°C), 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