Best Practices

King Brothers Dairy

Ice cream storage best practices for quality maintenance

Ice cream quality is best maintained when storage temperatures are adhered to, and temperature fluctuations are minimized. We recommend follwing these best practices to maintain the highest quality product.
We do not assume the responsiblity for product returns resulting from improper handling.

- Ice cream should be transfered immediately to your display or storage freezer
- Always follow first in, first out rotation of product
- Short term display/storage freezers should have a temperature setpoint at or below -10F
- Display and storage freezers should not run defrost cycles more than twice daily, and temperatures should not exceed 10F at any point
- In the event of a freezer malfunction, where the below listed scenarios occur, stock should be considered a loss and be disposed of;

1. Temperatures have exceeded 32 F for 5 mins or
2. Temperatures have exceeded 20 F for 30 mins or
3. Temperatures have fluctuated repeatedly over the course of a single day

A special note about fruit-based flavors;

These flavors are more susceptible to the repeated rising and lowering of temperature, even at temperatures that remain below freezing. Therefore, they have a shorter shelf life in a display freezer and should be checked for shrinkage (squeeze the sides of the containers to feel for air space) periodically or any time freezer temperatures have exceeded 10 F for 15 minutes.