



*Maximize the shelf life of your G.O. Fresh pre-cut fruits and vegetables through proper handling and storage.*

## Don't lose your cool – Maintain the Chain!

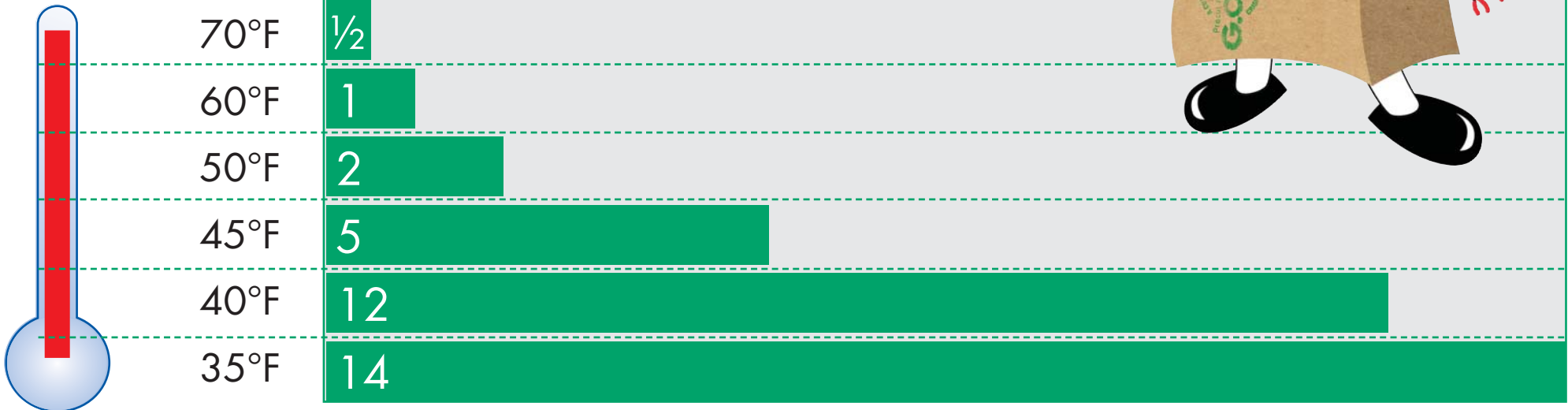


Get the full shelf-life from your G.O. Fresh pre-cut fruits and vegetables by maintaining proper temperature and cooler placement.

- Store pre-cut fruits and vegetables in their original shipping cartons
- Rotate cooler inventory using FIFO
- Store pre-cut produce between 34° - 36° F, without fluctuation



**If temp reaches: Shelf Life in days**



**G.O. Fresh**

*Daily Delivery of fresh pre-cut fruits and vegetables*

**1-800-328-0797**

[www.gofesh-precut.com](http://www.gofesh-precut.com)

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