

Storage guide and expiry dates

Thank you for order from us at Porterford Butchers, please read this short guide on storage and expiry dates for the meat you have received today.

All meat will need circulating air in the fridge, so it is best to remove from its packaging and place on a plate at the bottom of the fridge. The exception to this would be items that arrive vacuum packed as these will last longer in their packaging are suitable to be used for up to 5 days or can be frozen within their packaging. Here are a few tips on how long meat should keep although the sooner you eat the fresh meat the better.

1. Make sure your fridge is running between 1 and 4 degrees Celsius.
2. Do not overfill your fridge otherwise it will not maintain the correct temperature.
3. Store meat at the bottom of the fridge which is the coldest part.

Individual products are not dated but here is a guideline of the expected life of meats if stored correctly:

Mince, burgers, diced meat, chicken pieces. Approximately 2-3 days

Whole chickens, steaks, roasts. Approximately 3 days

Sausages. Approximately 4 days.

Bacon and cured meat. Up to a week

Once the meat has arrived, it is your responsibility to ensure the meat is stored correctly. If you are not planning to eat the products within the given life of the meat, then we advise you to freeze the meat upon arrival and then defrost the meat safely before consumption.

Upon receiving your meat, we encourage you to inspect your meat to ensure that it is of standard. It is your responsibility to let us know if any meat delivered was faulty within 48 hours of arrival. After 48 hours we will be unable to compensate any issues with the products.

Feedback

We welcome all feedback from customers whether that is positive or negative. Any reviews and recommendations are hugely appreciated, sites where this is possible include Google, Facebook and other social medias.

If you have any more questions, please email us on porterfords@aol.co.uk

