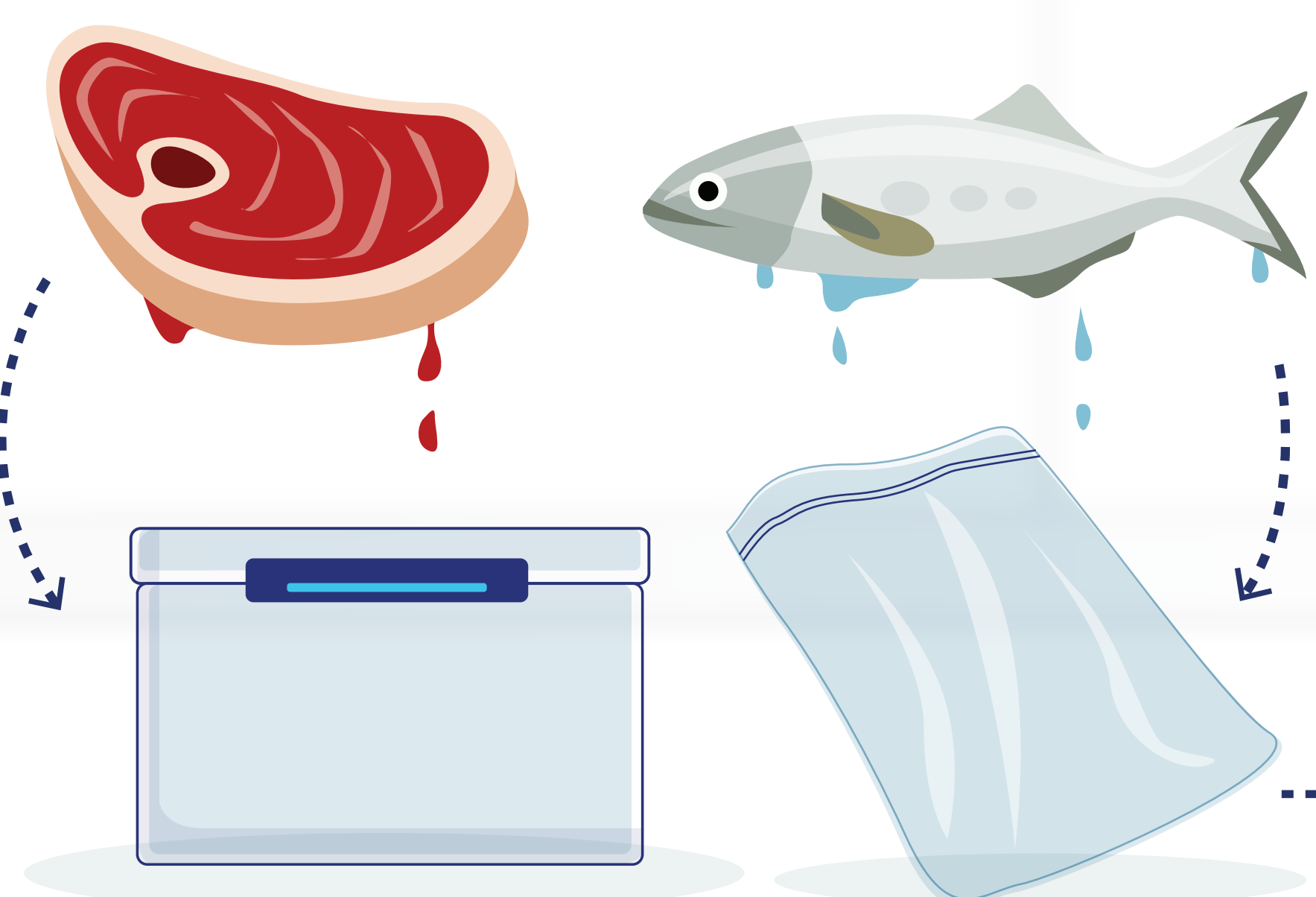


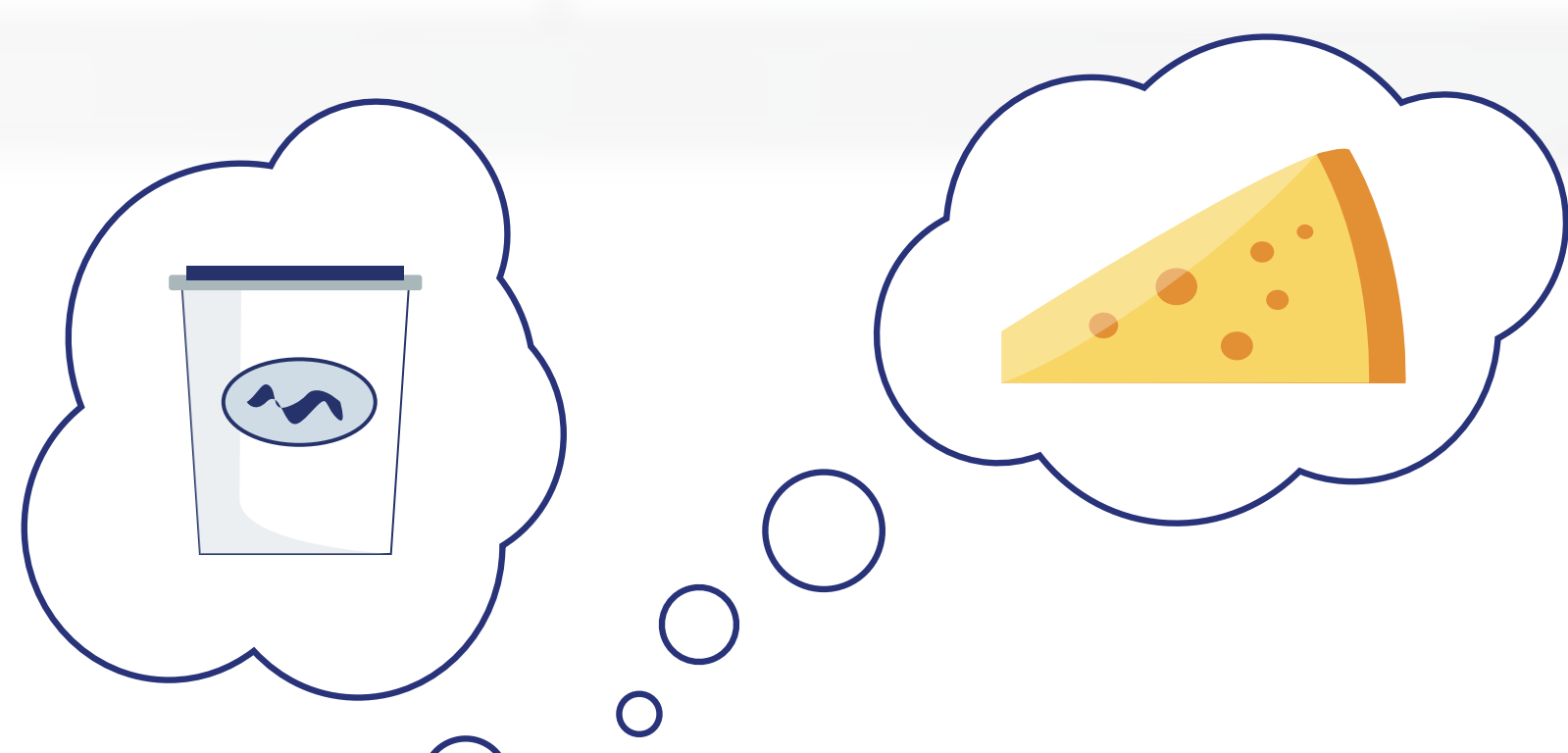
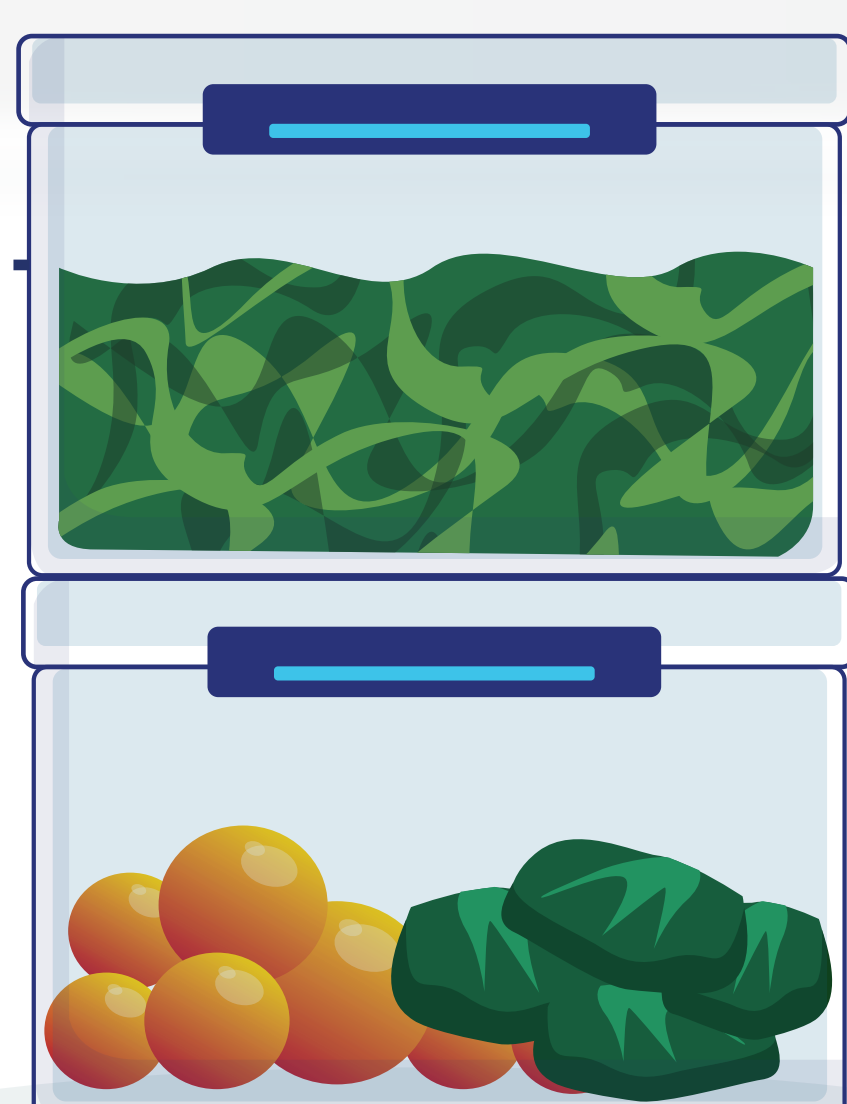
Foolproof Fridge Stacking Guide

Tips for the Modern Aussie Family. Eliminate kitchen chaos with these simple pointers.



To avoid pesky leakage or spills, keep raw meat and fish in sealed containers at the bottom shelf so they don't contaminate any other foods

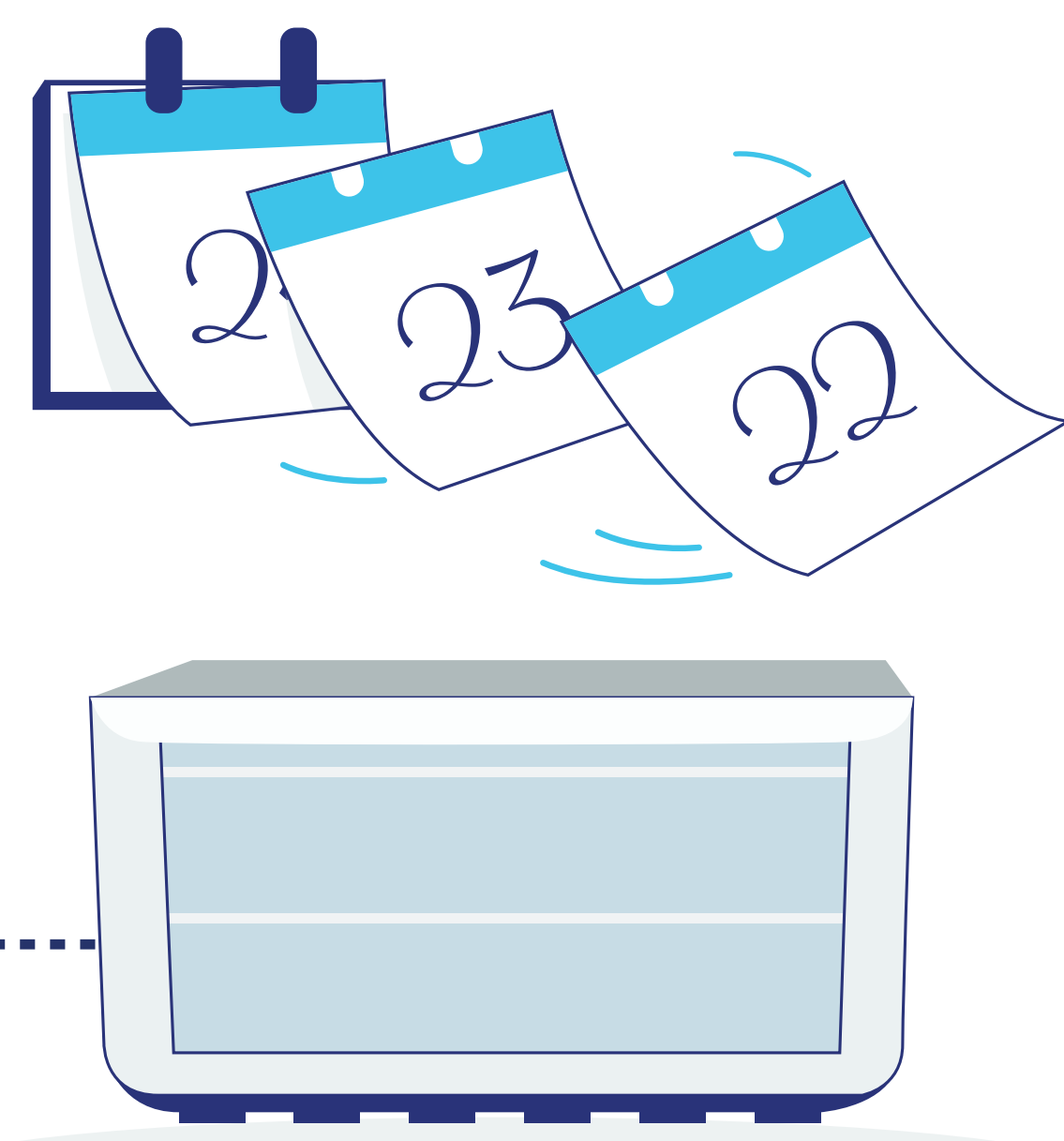
Speed up your meal prep routine by storing leftovers in reusable containers or individual portions covered in plastic wrap on the bottom shelf for easy re-heating



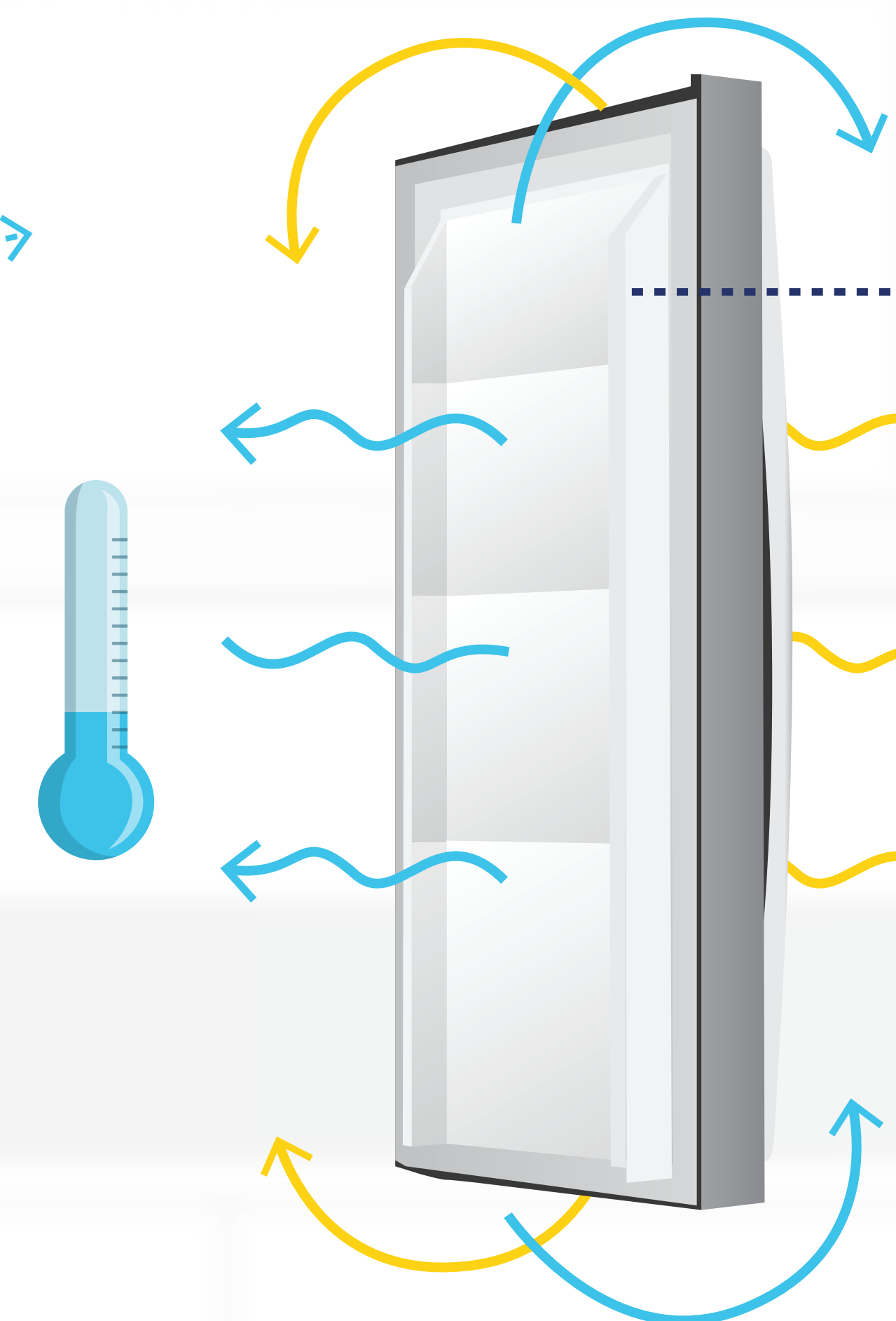
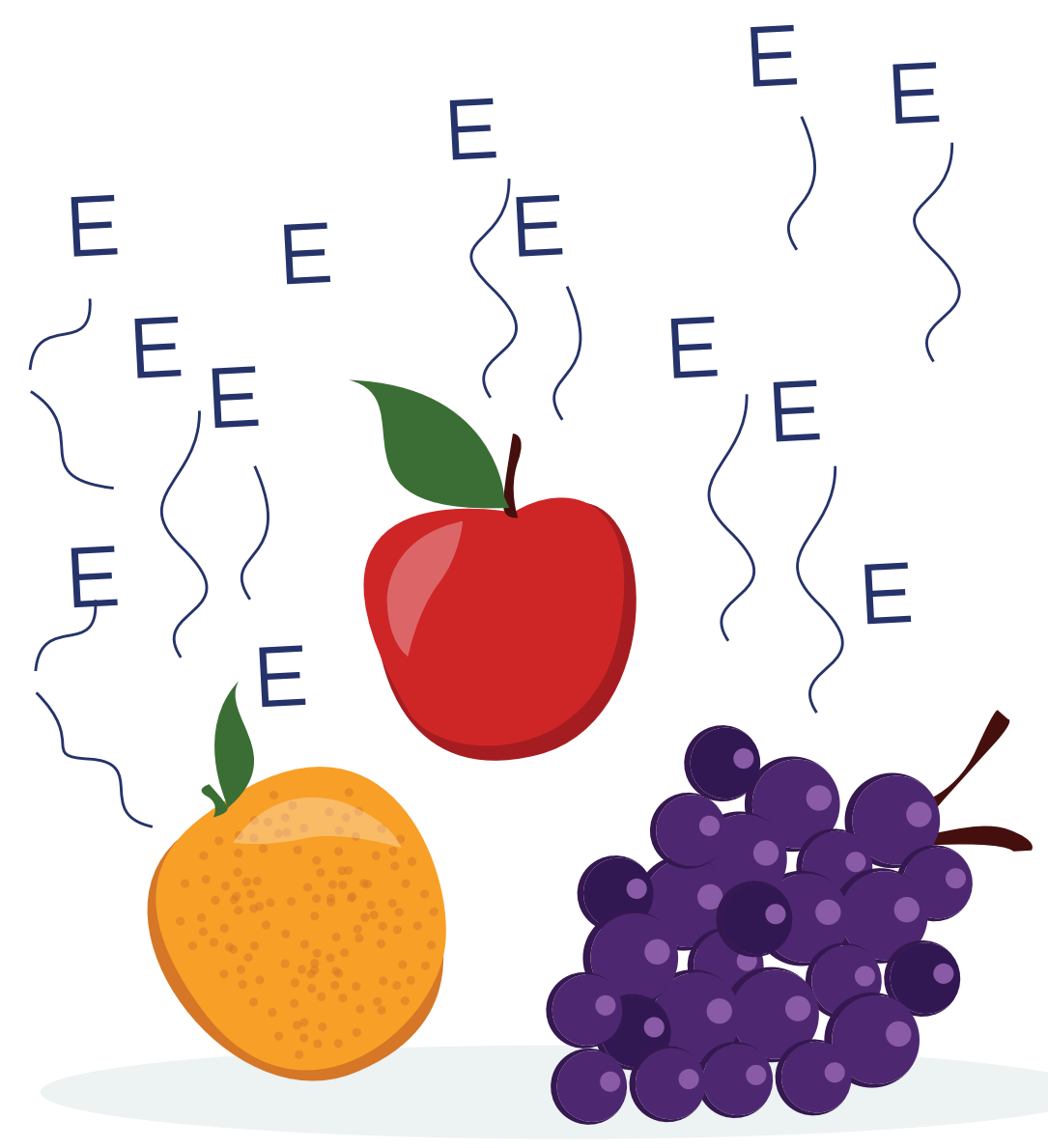
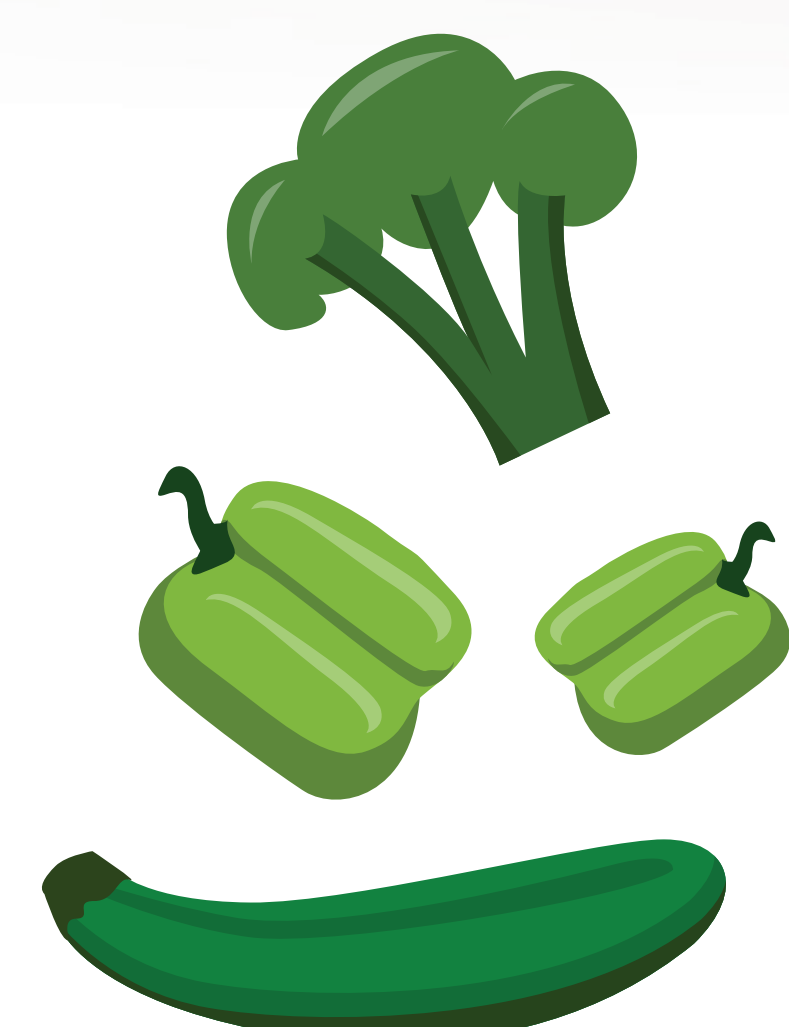
Keep those ready to eat foods like cheese and yoghurt on the top shelves so they're easy to get to in a pinch



Extend the shelf life of your produce by storing it in the crisper drawers



Always store fruit and veggies separately in the crisper drawers. Fruit gives off ethylene which can cause the other produce to spoil more quickly



With the temperature fluctuations that the fridge door experiences, items like condiments, butter and drinks are best kept here



Less temperature fluctuation means the middle shelf is a perfect spot for unopened dairy



Store healthy snacks for the kiddos at eye level and within reach on the middle shelves. Berries and pre-cut veggies are the perfect grab and go option



Now you can