

How to handle your



To make sure that you enjoy your Joe's when they are at their best, we have created a handy guide on how to handle your meat order.

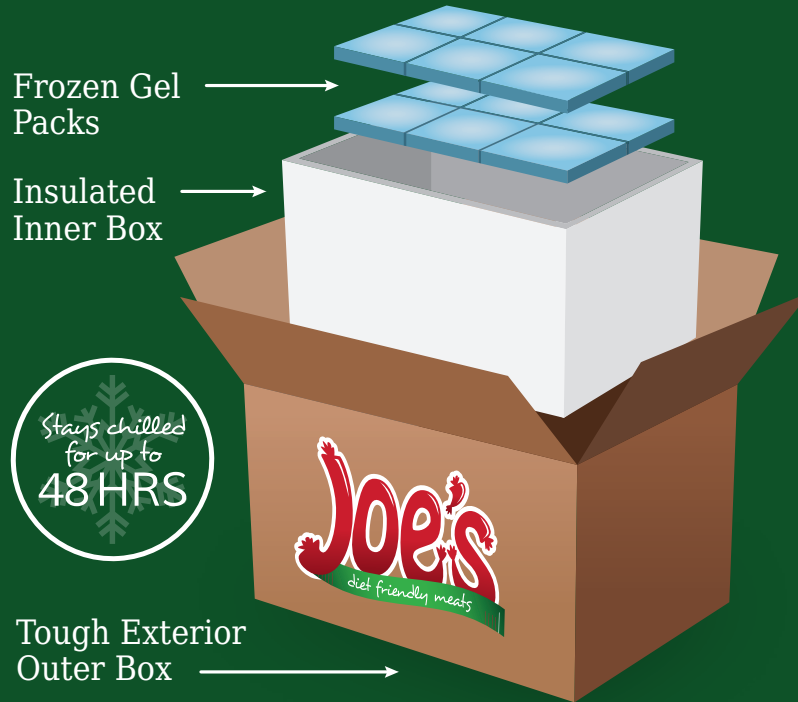
When you receive your Joe's...

1. Do not open the box until you are ready to put the products into the fridge. They will stay colder and fresher if they are left unopened.
2. If you are going to freeze any products please do it straight away.
3. Always freeze your bulk buy products (like chicken fillets) on the day you receive your order, regardless of the date shown on pack. Be sure to separate them before freezing.
4. If you are not freezing your goods, be sure to keep everything on the bottom shelf of your fridge, at a temperature of 2° degrees or less.
5. When defrosting your products, place the frozen product in a fridge, and leave to defrost for 24hrs. This way they will taste better and remain more succulent.

For cooking instructions and recipe ideas go to:

joessauses.co.uk

This is how your package will arrive:



Tough Exterior
Outer Box

Your order will always be delivered in sealed Polystyrene boxes (inside a cardboard outer), with enough ice packs to keep your goods cold until you open them. We do regular trials of transit runs to ensure that even during the warm weather they will remain fresh and in perfect condition for up to 48 hours and beyond.