

# [Infographic] Refrigerator Top Tips: How to Keep Your Food Fresher for Longer



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BY [SAMSUNG GLOBAL](#)

How many times have you thrown away unused food from your refrigerator, or wasted food you simply forgot about because it was out of sight and therefore out of mind? According to the United Nations, roughly one-third of the food produced globally for human consumption is wasted every year. New research from Samsung shows that factors such as not knowing whether to store products in the refrigerator or on the counter and missing expiration dates contribute to this unnecessary wastage.<sup>1</sup>

Samsung is dedicated to combating food waste through technology and awareness. In order to help improve your food organization skills, here are Samsung's top tips to help reduce your waste footprint and make the most out of your groceries.

Firstly, you should get to know the specific temperature needs of each grocery item. For example, condiments do not require very low temperatures and are best kept on refrigerator door shelves – this will also keep them out of the way and make other more perishable items more visible. Meanwhile, the upper shelves of your refrigerator are ideal for items that need to stay chilled like dairy products, and the lower shelves (the coldest parts of the refrigerator) are best for items that spoil easily.

What's more, humidity matters just as much as temperature. Samsung recommends storing fruits and vegetables in refrigerator drawers with adjustable humidity settings so as to always maintain optimal conditions.

However, all fruits and vegetables are different, so it's important to know how each variety should be stored. Unripe avocados, peaches and melon should be stored at room

temperature but then kept in the refrigerator once ripe to increase shelf life.<sup>2</sup>

Finally, raw meat, poultry and fish belong on the lower shelf of the refrigerator. Make sure to keep these wrapped up to prevent food odors and juices from spreading and contaminating other foods, reducing potential food waste.

It is important to be aware of the internal layout of your refrigerator – and a good idea to change up its internal space based on the groceries you buy. You should alter your shelving placements to best suit your groceries so that nothing gets misplaced or forgotten.

Samsung's new RB7300 refrigerator not only possesses a stylish exterior that blends effortlessly into your kitchen, but also offers generous storage space in a standard depth that evenly cools the inside of the refrigerator from corner to corner.

Samsung's new RB7300 refrigerator uses SpaceMax™ special insulation technology, wherein the refrigerator's walls are slimmer to expand food storage with no increase in external dimensions or change in energy efficiency – meaning that you can store more with no compromises.

Highly perishable items often have specific and varying storage requirements. The RB7300 is equipped with the airtight Crisp Fresh Plus drawer with Humidity Control Dial to protect against moisture loss, increasing humidity up to 80%. This keeps your produce crisper and fresher over an extended period. With strawberry season on its way, you can expect these delectable berries to last up to 2.3 times longer.

For even more storage flexibility, the RB7300 features the Optimal Fresh+ box, a multi-purpose compartment that can be split into two zones with different temperatures—ideal for storing items that require different temperatures, but need to be kept separately, such as meats and vegetables. The left side is cooler, which is the best place to keep meat, fish, bacon and sausages without freezing them so they stay fresh for twice as long\*. The divider can also be removed to create a single drawer to store larger [items.](#)The RB7300 also offers you

peace of mind thanks to its No Frost feature which maintains an even temperature at all times throughout the refrigerator and prevents ice build-up, removing the need for defrosting or unwanted impact on internal storage.

Furthermore, the RB7300 features All-Around Cooling that evenly circulates cool air throughout the refrigerator in order to maintain a consistent temperature. This technology also helps ensure each zone maintains its ideal temperature settings and ensures everything in the refrigerator stays fresh for longer – a helpful boost on your journey to reducing food waste. Additionally, the RB7300's Power Cool and Power Freeze capabilities cool drinks up to 32% faster and freeze produce up to 35% quicker.

For more information on how to organize your fridge and reduce food waste, please visit [Based on internal test results](#). Results may vary upon degree of freshness before storage and usage circumstances

2 Source: WRAP's A-Z of food storage guide for increasing longevity of items.

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