

Refrigeration-division

Perfect food storage guide

Quality, Design & Innovation

Useful accessories

Bottle shelf
FlexSystem
Freezer tray
VarioSafe

Special: wine storage

The perfect climate for your wine
Let it rest and mature
This is how wine matures
Wine cabinets

Organising food properly

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BioFresh and BioFresh-Plus

LIEBHERR

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A modern kitchen with a stone wall and a large open refrigerator filled with food. The refrigerator is white and has its doors open, revealing various items inside. The kitchen counter is dark and has some green herbs on it. The ceiling is made of stone and has three spotlights. The floor is made of wood.

Organising food properly

Returning from the weekly grocery shop, you pack food away as quickly as possible wherever there is space. But that's not the best approach, as different types of food need their own individual climates.

In terms of shelf life, every food has its own temperature and humidity requirements. This means that you can keep your fresh food fresh a lot longer just by storing it correctly in the refrigerator. This not only means that you can significantly extend the shelf life of your food, but preserve the vitamins and minerals for much longer too, giving you and your family real health benefits.

Another benefit: your fridge will always be organised.

What is stored where? Of course this depends on the type of refrigerator and corresponding storage areas you have. Whether with or without BioFresh, we will show you where your food is best stored depending on the refrigerator you have.

Fridge with BioFresh

Let's start at the top of the refrigerator: this is where most refrigerators have a freezer compartment. This is ideal for storing frozen food and making ice cubes, and you should pay attention to the star marking on the freezer compartment.

Appliances with a 4-star freezer compartment have temperatures of at least -18°C , making the compartment suitable for the safe freezing of fresh food and long-term storage for several months.

The refrigerator compartment is ideal for storing the following foods:

- Food that is eaten promptly (e.g. ready meals, leftovers and cake).
- Food with a long shelf life (e.g. canned food, jam and marmalade).
- Food that you enjoy cold (e.g. yogurt).
- Food that is still ripe (e.g. cheese)
- In the upper area: cold-sensitive fruit and vegetables (e.g. courgettes, cucumber, potatoes and pineapple).
- Food you are thawing

But what about sensitive foods such as lettuce, fresh strawberries, fish and meat? These foods can't be kept for long when stored in the refrigerator compartment and must be consumed quickly or even thrown away. The solution: BioFresh. At a temperature of just over 0°C and adjustable humidity, the vitamins, aromas and the appetizing appearance of your food are retained for longer.

Fruit and vegetables are optimally stored in the BioFresh at high humidity, while meat, dairy products, egg, fish and seafood prefer low humidity, and you can control the humidity yourself easily. Salad stays fresh for up to 8 days, strawberries for up to 4 days and delicious beef for as many as 6 days longer than if it were being stored in the main refrigerator compartment.

Food that has already been opened is also best stored in the BioFresh - the colder, the better.

The warmest temperature zone in the refrigerator is the refrigerator door. There is space for cans, tubes, drinks and ready-to-eat spreadable butter, as well as cheese on the door racks. Milk can also be stored here without hesitation. Unpasteurised milk, on the other hand, should be stored in the BioFresh Safe.

Where to store what in a refrigerator with **BioFresh**?

Freezer compartment



Main fridge



BioFresh



Door



KBef 4330

Freezer

Frozen food, ice cubes

Main fridge

Jam, cakes, prepared and ready meals, goods to thaw, cheese (for ripening), cold-sensitive fruit and vegetables (e.g. courgette, cucumber, pineapple)

BioFresh

Fruits, vegetables, meat, sausage, fish, dairy products, eggs, seafood

Door

Cans, tubes, bottles, butter and cheese (ready to eat)

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Fridge without BioFresh

Where to store your fruit, vegetables, meat, fish and dairy products if you don't have a fridge with BioFresh? Read on for our top tips:

Store your meat, fish, eggs and dairy products in the lower section of your refrigerator. Fruit and vegetables, on the other hand, stay freshest in the BioCool boxes, where moisture can be regulated, which means that even fridges without BioFresh food will have the ideal humidity environment.

However, for optimal freshness and an extra-long shelf life, BioFresh is the perfect choice.

Fridge-freezer combination with BioFresh and BioFresh-Plus

Appliances that have a Fish & Seafood safe (BioFresh-Plus) in addition to the BioFresh go one step further. Seafood lovers rejoice, as the BioFresh-Plus safe at -2°C doubles the shelf life of fish and seafood, compared to the standard BioFresh safe.

Take for example fresh salmon. Compared to the recommended storage time of just one day in the normal cooling area, it stays fresh for up to 4 days.

But that's not all. Depending on the storage capacity, you can decide how big this temperature zone should be. The Fish & Seafood Safe can not only be used as a -2°C zone, but also in combination (proportionally 1/3 to 2/3 and vice versa) with a 0°C zone. And if you have not bought any fish or seafood and therefore do not need space to store them, the temperature of the safe can be set to just above 0°C via the touch display of the appliance (if available), allowing you to store other foods, instead.

Where to store what in a refrigerator?

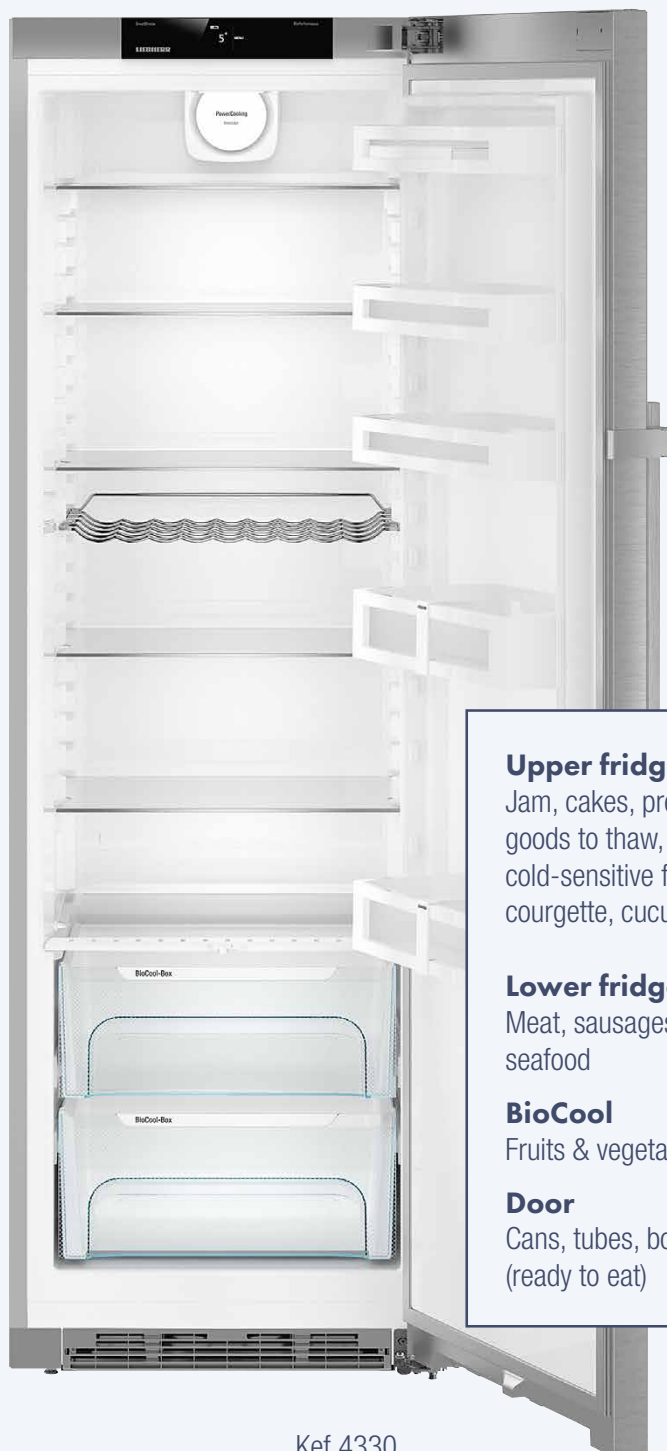
Main fridge



BioCool



Door



Upper fridge

Jam, cakes, prepared and ready meals, goods to thaw, cheese (for ripening), cold-sensitive fruit and vegetables (e.g. courgette, cucumber, pineapple)

Lower fridge

Meat, sausages, fish, dairy products, eggs, seafood

BioCool

Fruits & vegetables

Door

Cans, tubes, bottles, butter and cheese (ready to eat)

Kef 4330

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Where to store what in a fridge-freezer with **BioFresh** and **BioFresh-Plus**?

Main fridge



BioFresh-Plus



BioFresh



Freezer compartment



Door



CNeF 5735

Main fridge

Jam, cakes, prepared and ready meals, goods to thaw, cheese (for ripening), cold-sensitive fruit and vegetables (e.g. courgette, cucumber, pineapple)

BioFresh-Plus (at -2°C)

Fish, seafood

BioFresh

Fruit, vegetables, meat, sausages, dairy products, eggs

Door

Cans, tubes, bottles, butter and cheese (ready to eat)

Freezer

Frozen food, ice cubes

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What doesn't belong in the refrigerator?

Now we know which foods should be stored where, the question that remains is which foods should never be stored in the fridge.

This includes foods that are extremely sensitive to the cold and whose ideal storage temperature is above 9°C. Examples include bananas, tomatoes, cucumbers and tropical fruits, and these should be stored in the basement or in the pantry.

Don't have a basement or a pantry? We recommend a fridge with a cellar compartment. With an adjustable temperature range of 6°C to 14°C, the cellar compartment is ideal for storing food that is particularly sensitive to cold and light. Otherwise, nearer the top of the fridge is better.

Useful accessories for your fridge

If you want to make food sorting easier, you can also use our range of useful accessories. Not only are they practical, they also make everyday use of the refrigerator easier. Visit our webshop to see our full range of accessories.

Bottle shelf

A practical and visually appealing solution for storing bottles is the bottle shelf. Depending on the model, several bottles of your choice can be conveniently placed on it, making bottles rolling back and forth in the fridge a thing of the past.

FlexSystem

Make storing and sorting your food easy with an organisation system like the FlexSystem for BioFresh and BioCool compartments in selected appliances.

Both large and small goods have their place in the cooling area, and the classification system allows for clear division, according to fruit, vegetables or the best before date. Plus, all parts of the system are easy to clean and dishwasher-safe, so you can be confident when it comes to hygiene.

Freezer tray

Larger amounts of fruit, vegetables, herbs or berries are ideal for freezing for longer shelf life. The benefit of the freezer tray is that the food does not stick together when it's frozen and it keeps its original shape.

In addition, the airtight packaging and portioning of the goods is made easier. When thawing, the freezer tray also serves as a collecting tray for the defrosted water.

VarioSafe

The VarioSafe displays your food clearly whilst keeping everything organised, and it's ideal for storing smaller foods and packs, tubes and glasses. The VarioSafe can be placed in a range of different height positions depending on the model, and for more storage space, a second shelf height is also available.





Special: Wine storage for maximum enjoyment

A family celebration, a visit from friends or a quiet evening in are all brilliant excuses to open a good bottle of wine. In order for a lovingly grown, matured wine to develop to its full taste potential it needs careful storage. When stored in optimal conditions and at the right temperature, it results in the maximum drinking pleasure.

The perfect climate for your wine

A high quality wine must be stored safely in controlled conditions, as this is the only way to develop the complex fragrance and taste nuances in the bottle. Vibrations, smells and UV light interfere with this process, and UV rays can trigger biochemical processes in wine, which change its taste and colour. Changing temperatures or shocks and vibrations can also damage this sensitive drink, and if the single molecules are whirled around, the natural maturation process is impaired.

Rest and let it mature

Fruity like apple, flowery like lilac, spicy like cinnamon - wine connoisseurs use graphic comparisons to characterise the fine aromas and fragrance nuances in the bouquet of a good wine.

During bottle ageing, various components such as acids, tannins and colourants react with one another in the wine. As a result, intense wood notes are broken down and fruity aromas can develop further. Depending on the type of wine, it can take a few years for a wine to develop its full aroma. Environmental influences such as smells can impair the aroma, especially when wine is stored on an open shelf in the kitchen. Therefore, not every cellar is suitable as a wine cellar.

This is how bottle maturation works:

- In constantly chilled bottles between 10°C and 12°C the aromas in the wine develop best. Heat impairs bottle ageing and destroys fine taste notes.
- Oxygen impairs the ripening process and can enter the bottle through dried out corks.
- A humidity of more than 50 percent keeps the cork intact - the bottle stays tight and the wine protected.
- A wine cabinet creates constant storage conditions and is therefore the ideal environment for maturation processes in the bottle.



Wine cabinets

In high quality wine cabinets your wine is protected from harmful conditions. There is sufficiently high humidity in the interior and the contents remain protected from UV light and vibrations. In addition, the temperature can be individually regulated - depending on whether the bottles are intended for immediate consumption or for long-term storage.

Wine cabinets

Most of the wine cabinets have a setting range of +5°C to +20°C for flexible use, and innovative technology ensures that the bottles are kept at a constant temperature. Valuable wine matures to its full variety of flavours at an optimal +10°C to +12°C.

Conditions like in a wine cellar

Wine cabinets create storage conditions similar to those in a wine cellar; there is a constant temperature throughout the interior, which is electronically controlled. This makes them ideal for long-term storage and ageing of wines.

With the flexible temperature selection between +5°C to +20°C, you can keep a larger selection of wine in stock at the perfect ready to drink temperature.

Temperature controlled cabinets

The right wine at drinking temperature at any time

Anyone who likes to spontaneously open a good bottle of wine is properly equipped with a temperature controlled wine cabinet. A selection of different types of wine can be stored here at the perfect drinking temperatures, and depending on the model, there are cabinets with different temperature zones or individually adjustable, separate wine safes.

Targeted temperature stratification is achieved through the use of special components. For example, in the upper area red wines are tempered at +18°C. With a temperature of +5°C, the lower area is perfect for tempering sparkling wine or champagne. The area in between is ideal for white wines that are to be stored at drinking temperature.





Wine culture for connoisseurs

Climate, soil, vines and grapes as well as careful processing form the basis for a good wine. The winemaker ensures that every step from cultivation to bottling is right, and wine connoisseurs around the world trust Liebherr when it comes to wine storage. Only under optimal storage conditions does an excellent wine develop its full aroma in the bottle.

About us

High quality refrigerators and freezers as well as digital solutions for a better everyday life

For more than 60 years, Liebherr-Hausgeräte has been designing and developing refrigerators and freezers for a wide range of customer needs. The product portfolio extends from the fridge-freezer to the classic freezer to the most modern built-in appliances. Liebherr-Hausgeräte also produces optimal storage appliances for wine and cigar lovers. In addition to an extensive range of refrigerators and freezers for private use, Liebherr-Hausgeräte also offers high-quality refrigerators and freezers for the commercial sector, too. Whether for bakeries and confectioneries, laboratories, food retail, beverage and frozen food industry or in the hotel and catering industry, Liebherr has refrigerators and freezers for every requirement imaginable. The portfolio is rounded off with our range of networkable stand-alone and built-in appliances, which can be integrated with existing SmartHome solutions.