

The Cold Chain Keeps Food Safe

The cold chain is a temperature-controlled supply chain that ensures perishable foods are maintained at safe temperatures from the time of production until consumed. Manufacturers can safely transport perishable foods without using harmful preservatives and additives. A break in the cold chain allows bacteria to multiply quickly. If ingested, it can lead to food poisoning. **GA Foods uses the cold chain process to safeguard members receiving our home-delivered meals.**

