

How to organize your freezer

Learning how to organize your freezer can help you enjoy your favorite foods year-round, regardless of availability. Organizing your freezer will not only make it look neater, but it can also help you cut down on food waste. Follow this guide to organize your freezer like a kitchen pro.



Freezer organization tips and tricks



Start with a clean slate.

Before organizing your freezer, take a moment to ask yourself: when was the last time I actually cleaned it? If you're having trouble thinking of an answer, now might be a good time to give your freezer a once over.



Flat is your friend.

Learning how to organize your freezer starts with keeping food as flat as possible. This will help you save space in your freezer, as well as make it easy to find what you're looking for. Use food-safe plastic freezer bags and containers, such as Glad® Flex'n Seal Freezer Storage Bags and GladWare Food Storage Containers to stack with ease.



Keep food groups together.

Organize your freezer by section to make finding ingredients quick and effortless. Use freezer and food-safe containers to help you organize your freezer and save space in your freezer.

Proper Food Storage Methods



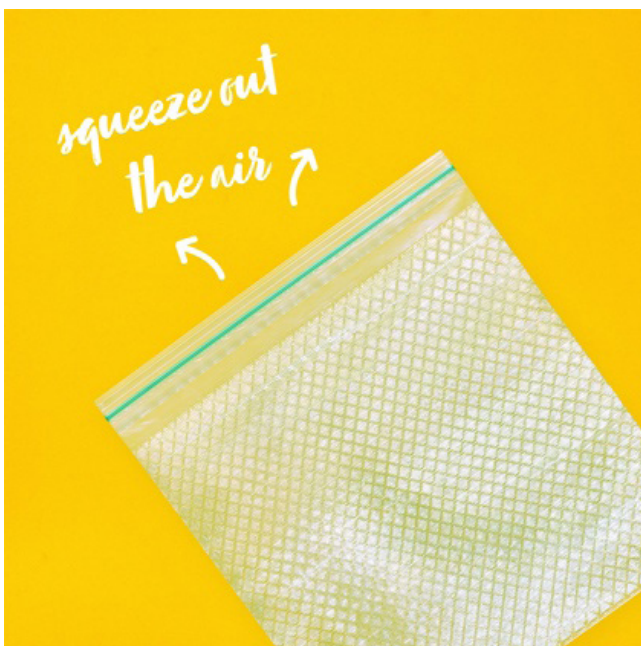
Use the right container (or freezer bag)

Storing food in your freezer safely starts with using the right container. Luckily, Glad® has you covered on that front. Use food-safe plastic freezer containers, such as Glad®'s array of Glad® Flex'n Seal Freezer Bags and GladWare Food Storage Containers to store food in your freezer securely and efficiently. Glad® FreezerWrap is another great option for smaller items.



Keep it air-tight

When using Glad® products to store food in your freezer, make sure to squeeze out any excess air before sealing. This will help keep your food fresher for longer.



Safety First

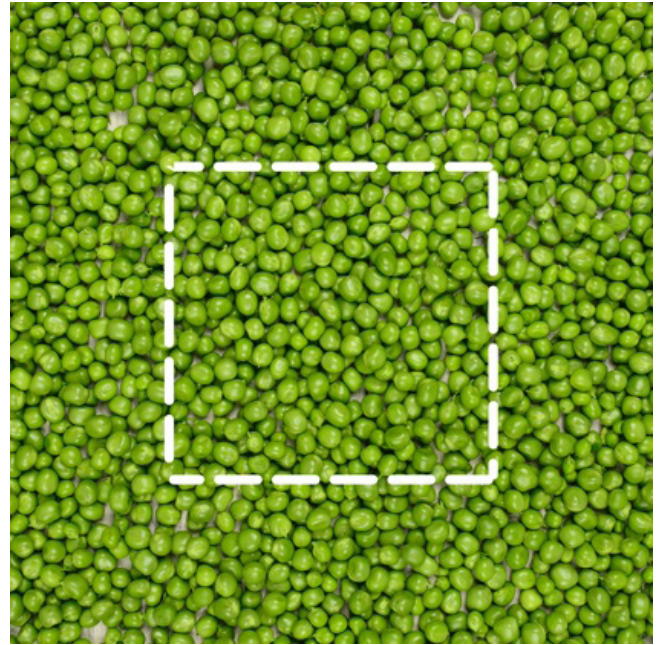
Organizing your freezer is nothing without food safety. Before freezing your food items, be sure to follow all food safety guidelines and best practices, many of which are listed in our collection of Glad® Protection Pointers articles. Also, double check your freezer is set to 0°F or below to ensure proper food storage.

Organization Strategies to Minimize Food Waste



Label, Label, Label!

Learning how to organize your freezer is as much about labeling as organization. Labeling your food before you freeze it means you'll never have to wonder what's what and whether or not it's still fresh. Be sure to include important details like expiration date and contents on your freezer bag.



Freeze by serving size

Freezing according to serving size makes cooking a breeze. Since many foods can't be re-frozen once thawed, freezing in usable portions ensures you'll cut down on food waste as much as possible.



Use clear containers

It sounds obvious, but you'd be surprised how often you might forget what's frozen inside an opaque container. Use clear containers, such as GladWare Food Store Containers or Glad® Flex'n Seal Freezer Storage Bags to take the mystery out of your frozen foods.