

## PRODUCT REVIEW

# The cool choice is the right choice

A heatwave is passing through the country with an average temperature of about 34 degrees almost every day. That's the actual temperature and it often feels like almost 40 degrees. While temperatures above 30 degrees are common in subtropical monsoon climates that we face in Bangladesh, they also raise the question of food preservation. Remember, the room temperature is around 34 degrees and the red line for food is 40 degrees. Once the food reaches that temperature, you have two hours to either return it to cold conditions or cook it before it goes bad.

In our busy lives, it's not always possible to just run to the stove and warm the food seven times a day. Good for you, there is an alternative! Put the food in refrigerator and you have nothing to worry about.

Think about it in detail. Why does food go bad in the first place? Because of bacteria and other micro-organisms. They

multiply and break the substances of the food thus ruining the taste and causing that disgusting odour. As the temperature rises, it becomes more and more suitable for them to grow. On the other hand, cold temperatures hamper their growth and makes it difficult for them to multiply, thus the food remains good and edible.

The struggle is real with organic food and dairy products. They go bad within a matter of hours and once bad, they give out the strongest smell that can make even the healthiest person sick. Put them in the fridge and avoid the trouble of counting the minutes till you can safely eat them.

Perhaps refrigerators are most useful for those who have to spend a large portion of their day working outside. Imagine having to work a 13-hour shift and then coming back home exhausted and hungry only to find out that you have to spend another two hours cooking something before you can eat.

One can easily dodge that problem by cooking beforehand and leaving the food in the fridge. Just put it on the stove, warm it if you like and you are ready to eat. Organic or cooked food, you can go either way without having to worry about the safety of your food.

Eating food that has gone bad or in which bacteria has started to grow on, can lead to serious food poisoning. And that's a very traumatic and uncomfortable experience that nobody wants to go through. So, think about your health and comfort and consider a refrigerator for your home.

Singer has a good collection of refrigerators starting from Tk 12,990. One can avail a discount of up to Tk 20,000.

For more details about price and features, visit: <https://singerbd.com/refrigerator.html>

By Ashif Ahmed Rudro  
Photo: Orchid Chakma/Singer

## POP UP

## Deodorising YOUR refrigerator

It's the most common olfactory assault in one's home – opening the refrigerator door and holding your nose as you look for your leftover sandwich or trying to get the tomatoes before your breath runs out. There is a simple fix for this and you will be wondering why you didn't try it in the first place!

First, clean your refrigerator thoroughly to stop future malodorous incidents. Also get into the practice of putting food and smelly spices into airtight containers.

To fully get rid of the bad smells, get some baking soda, pour it into a cup and place it in a corner of the refrigerator. You can add a drop of vanilla essence or a citrus essential oil. Remember to replace the baking soda every two to three months. As a quick fix, you can also sprinkle some baking soda on a damp, unused dish washing sponge.

By Iris Farina



# SINGER®

## Refrigerator/ Freezer

**NO** INTEREST for 6 MONTHS  
EASY INSTALLMENT



DownPayment  
Tk. **19,500**

Side by Side



DownPayment  
Tk. **4,000**

Direct Cool



DownPayment  
Tk. **11,100**

No Frost

\*Conditions Apply