

| Food | Example | Shelf Life |
|---|---|--|
| Fresh juices | Fresh orange juice | 1 day |
| Daily Mise-en-place *mostly kept outside the chiller | Cut vegetables, fruit, etc. | 1 day |
| Mise-en-place *in the chiller | Cut vegetables, bigger chunks of fruits etc. | 3 days |
| Fresh (raw) Meats | Red meat, chicken, fish or seafood in the chiller after defrosting | 3 days |
| All other foods kept in the chiller | Cooked Foods Ready to eat foods Milk, Cream (after opening) Any food emptied from a can into a food container | 3 days |
| Foods with vinaigrette | In-house made Sauces e.g. salad vinaigrette. | 7 days |
| In-house Vacuum-packed food and cooked Sous Vide food (lab testing recommended) | Vacuum packed uncooked Vacuum packed food cooked (sous vide) | 5 days |
| Foods with preservatives – i.e. sugar, salt, etc | Jam, Marmalade, Olive jars, pickle jars, etc | 1 month in chiller (or as per manufacture guideline) |
| Decanted dry food | Sugar, Rice, Flour | 1 month |
| Homemade frozen food | Sauces etc. | 1 month |
| Opened food kept in original (glass/plastic) container | Olive oil, balsamic, tabasco, glucose, Pectin, etc. | Open date only – follow manufacture expiry date |

IN HOUSE LABELING RECOMMENDATIONS - KITCHEN

Meat

| Mcat | |
|---|----------|
| Fresh (raw) Meats | 3 days |
| Cooked Meat | 3 days |
| Sliced Cold Cut | 3 days |
| Bigger chunks of Cold Cut | 1 month |
| Received fresh meat/fish – frozen in house | 3 months |

Cheeses

| Fresh cheese and sliced/grated | Cream cheese, Fresh Mozzarella, Ricotta, | 3 days |
|--------------------------------|--|----------|
| cheese | Feta, etc. | |
| Semi – hard cheese | Edam, Gouda, Monterey Jack, etc. | 7 days |
| Hard cheese | Cheddar, Gruyere, etc. | 1 month |
| Cheese frozen in house | | 3 months |

Pastry & Bakery

| Yoghurt | | 3 days |
|----------------------|-----------------------|---------|
| Butter | | 1 month |
| Baked goods | Muffins, bread, cakes | 7 days |
| Fruit puree | Defrosted | 5 days |
| Fruit puree | Open, but kept frozen | 1 month |
| Fresh desserts | | 3 days |
| In-house made syrups | Sugar syrups | 1 month |

The production day should be counted as the 1st day (DD/MM/YY):

3 days shelf life Production date: 12.11.20 Use-by date: 14.11.20 **7 days shelf life** Production date: 12.11.20 Use-by date: 18.11.20 **1-month shelf life** Production date: 12.11.20 Use-by date: 11.12.20

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