

IN HOUSE LABELING GUIDELINES - BAR

| Food | Example | Shelf Life |
|---|--|--|
| Fresh juices | Fresh orange juice | 1 day |
| Daily Mise-en-place *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 |
| All other foods kept in the chiller | Carton Juice Ready to eat foods Milk, Cream (after opening) Fresh desserts Yoghurt | 3 days |
| BOIRON - Fruit puree | Once removed from freezer and placed in chiller for defrosting | 5 days (Open or not) |
| BOIRON - Fruit puree | Open, but kept frozen | 1 month |
| Farmer's Natural Orange Juice (100% pure frozen) | | 30 days (Open or not) |
| REAL - Fruit Puree | | 1 month |
| MONIN – Fruit Puree | | 1 month 14 days (two weeks if outside) |
| MONIN – Sugar Syrup | | Open date only – follow manufacture expiry date |
| In-house made syrups | Sugar syrups etc. | 1 month |
| Olives, Lychee | If decanted into a separate container | 7 days |
| Foods with preservatives – i.e. sugar, salt, etc. | Conserves, preserves, pickles, Olives (if in original container) etc. | 1 month in chiller (or as per manufacture guideline) |
| Bakery Items | Bread, Cakes, etc. | 7 days |
| Ice cream | | 1 month |
| Opened dry store food kept in original container | Tabasco, Worchester sauce, Sriracha sauce etc. | Open date only – follow manufacture expiry date |
| Decanted dry food | Sugar, Salt | 1 month |
| Tea Leaves/bags & Coffee powder | | Open date only – follow manufacture expiry date |

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

3 days shelf life
Production date: 12.11.18
Use-by date: 14.11.18

7 days shelf life
Production date: 12.11.18
Use-by date: 18.11.18

1-month shelf life
Production date: 12.11.18
Use-by date: 11.12.18