

Shelf Life

In Unit Made Food Shelf-Life Rules



Cakes,
Muffins,
Slices etc



- Maximum **7-day** shelf life
- Cakes with cream, custard etc maximum **72 hours** shelf-life

Sandwiches,
Filled Rolls,
Wraps etc



- Maximum **2-day** shelf life
- Day of Production + 1 day

Dressed
Salads, Fruit
and Pots



- Individual dressed mixed salads
- Fruit pots, porridge, Bircher Muesli etc
- Maximum **2-day** shelf life
- Day of Production + 1 day

Chilled /
Ready to Eat
Food



- Maximum **72-hour** shelf life
- Must be covered or wrapped, labelled and refrigerated until use

Pies, Pasties
and Sausage
Rolls



- Only for items cooked on the premises
- Can be stored at ambient on **Day of Production**
- Must be discarded at the end of the day
- Does **not apply** in Republic of Ireland

Freezing In-
Unit Made
Food



- Maximum **6-month** shelf life from date of freezing (**3 months** in Republic of Ireland)
- Defrost fully, label and use within **72 hrs**
- Do not refreeze previously frozen product

Pickles
Chutney &
Jams



- Jams & chutneys maximum **3-month** shelf-life if sugar content over 38%
- Pickles maximum **3-month** shelf life if acidity lower than 4.3 PH
- Once opened **use within 1 week**

In-Unit Vac
Packed



- Maximum **7-day** shelf-life (**3 days** in Republic of Ireland)
- Apply date and time