

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



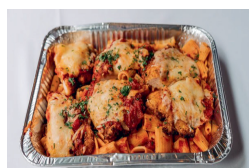
- Maximum **2-day shelf life**
- Day of production + 1 day

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 hr 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

Freezing In-
Unit Made
Food



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

Pickles
Chutney &
Jams



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

In-Unit Vac
Packed



- Maximum 7-day shelf-life
- **Apply date and time**