

STORAGE LIFE WITH EZIVAC

	Preservation times at atmospheric pressure	Preservation times with EZIVAC
Refrigerated foods ($5 \pm 2^{\circ}\text{C}$)		
Red meat	3-4 days	8-9 days
White meat	2-3 days	6-9 days
Whole fish	1-3 days	4-5 days
Game	2-3 days	5-7 days
Cooked pork products	7-15 days	25-40 days
Sliced pork meats	4-6 days	20-25 days
Soft cheese	5-7 days	14-20 days
Hard and semi-hard cheese	15-20 days	25-60 days
Vegetables	1-3 days	7-10 days
Fruit	5-7 days	14-20 days
Cooked and refrigerated foods ($5 \pm 2^{\circ}\text{C}$)		
Purees and vegetable soups	2-3 days	8-10 days
Pasta and risotto	2-3 days	6-8 days
Boiled and roast meats	3-5 days	10-15 days
Desserts with fillings (cream and fruit)	2-3 days	6-8 days
Frying oil	10-15 days	25-40 days
Frozen foods ($-18 \pm 2^{\circ}\text{C}$)		
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	18-24 months
Food at ambient temperature ($25 \pm 2^{\circ}\text{C}$)		
Bread	1-2 days	6-8 days
Packed biscuits	4-6 months	12 months
Pasta	5-6 months	12 months
Rice	5-6 months	12 months
Flour	4-5 months	12 months
Dry fruit	3-4 months	12 months
Ground coffee	2-3 months	12 months
Powder tea	5-6 months	12 months
Freeze-dried products	1-2 months	12 months
Powdered milk	1-2 months	12 months

These are indicative values that in any case depend on the integrity of the package and the original quality of the food.

IMPORTANT: Keep perishable foods in the freezer or fridge. Vacuum packing extends the life of food, but does not turn it into a "preserve", i.e. a stable product at ambient temperature.