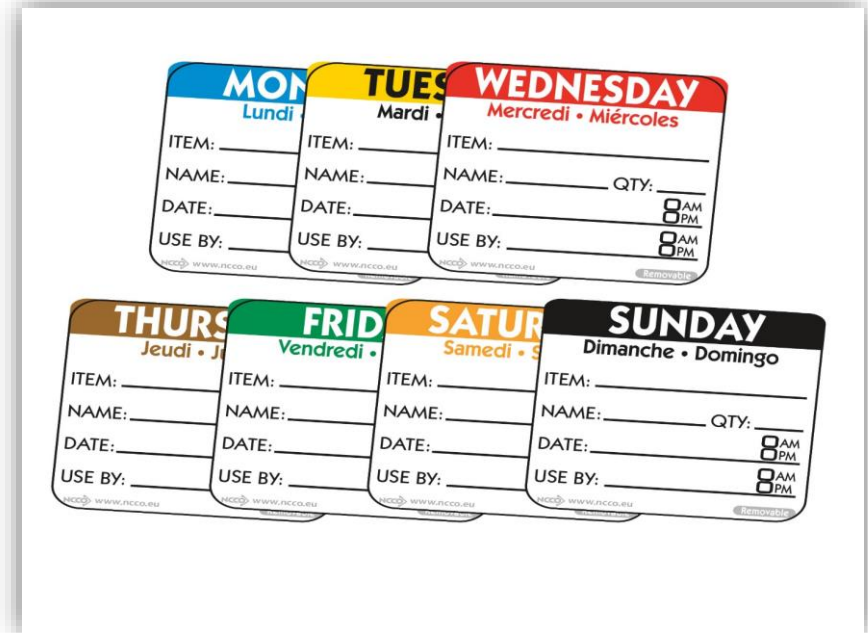




DOHA

# FOOD SHELF LIFE AND SECONDARY DATE LABELLING - Awareness Training



# FROZEN MEAT-DEFROSTING

- DEFROSTING –Maximum of 24-48 Hrs in Chiller in 4 Degree
- Food internal temperature should not exceed 4 degree
- Defrosting should not be done in running water
- Proper Strainer to be used while thawing
- Defrosting to meat to be done in small batch
- Packets need to have cut to drain the liquid

## SHELF LIFE OF DEFROSTED MEAT

- 24 Hrs date labelling to be done from the date & time of defrosting



# FROZEN POULTRY-DEFROSTING

- DEFROSTING –Maximum of 24-48 Hrs in Chiller in 4 Degree
- Food internal temperature should not exceed 4 degree
- Defrosting should not be done in running water
- Proper Strainer to be used while thawing
- Defrosting to meat to be done in small batch

## SHELF LIFE OF DEFROSTED POULTRY

- 24 Hrs date labelling to be done from the date & time of defrosting



# FROZEN SEAFOOD -DEFROSTING

- DEFROSTING –Maximum of 24-48 Hrs in Chiller in 4 Degree
- Food internal temperature should not exceed 4 degree
- Defrosting should not be done in running water
- Proper Strainer to be used while thawing
- Defrosting to meat to be done in small batch

## **SHELF LIFE OF DEFROSTED SEAFOOD**

- 24 Hrs date labelling to be done from the date & time of defrosting





# READY TO EAT FOODS-Meat /Poultry/Seafood -cured , smoked ,Salted , Processed

- DEFROSTING –Maximum of 24-48 Hrs in Chiller in 4 Degree
- Food internal temperature should not exceed 4 degree
- Defrosting should not be done in running water
- Proper Strainer to be used while thawing
- Defrosting to meat to be done in small batch
- Small portion can be defrosted in micro oven only if fully cooked /reheated for consumption

## **SHELF LIFE OF DEFROSTED-RTE**

- **24 Hrs** date labelling to be done from the time of defrosting



# RAW READY TO EAT MEAT/SEAFOOD FOOD – Carpaccio , Tartare , Ceviche , Tuna , Sashimi , Sushi

- DEFROSTING –Maximum of 24-48 Hrs in Chiller in 4 Degree
- Food internal temperature should not exceed 4 degree
- Defrosting should not be done in running water
- Proper Strainer to be used while thawing
- Defrosting to meat to be done in small batch

## **SHELF LIFE OF DEFROSTED-RTE-Meat and Seafood**

**24 Hrs** date labelling to be done from the time of defrosting –for consumption



# Marinated / Processed –Seafoods /Meats /Poultry

## **Shelf life for Misplace – 1 Days from the date & time of defrosting**

- All the Seafood , Meats & Poultry foods which are defrosted used for further processing like
- Marinating
- Curing

# FRUITS AND VEGETABLES –SHELF LIFE

- Whole fruits and vegetables can be stored in chiller for maximum of 7 days from date of receiving
- Please follow the FIFO process always
- Always check for Spoilage and infestation
- The storage to in chiller below 4 Degree
- Processed / cut Fruits – 24 Hrs
- Processed /cut vegetables– 24 Hrs
- Cooked / Poached Vegetables – 48 Hrs
- Cooked / poached fruits – 48 Hrs



# Dairy products – Shelf Life

- All the Unopened dairy products follow the original date of Expiry
- Always follow the secondary shelf life guidelines once opened follow the manufacturer information in label
- Grated cheese , Sliced Cheese , Processed cheese -24 Hrs
- Cream Cheese Once open – 48 Hrs
- Soft Cheese Once processed 48 Hrs
- Hard Cheese Once processed – 72 Hrs
- Portioned , processed , Clarified butter – 24 Hrs

# Prepared foods – Cooked /Chilled

## Shelf life

- Soups / Stew – 72 Hrs
- Cooked chicken , Seafood , Meat – 72 Hrs
- Cold Cuts – Meat / Seafood / Poultry – 24 Hrs
- Cooked Rice / Pasta / Starch based foods – 24 Hrs

# Fresh juice- Shelf life

- Fresh juice – When unopened follow the original Expiry
- Once open – **24 Hrs Shelf life**
- Please note the Secondary Labelling should not exceed the Original expiry
- Tetra Pack Juice -Follow the Original Shelf life when unopened
- Once open – **72 Hrs**
- Please note the Secondary Labelling should not exceed the Original expiry

# Fresh Milk – Shelf life

- Fresh milk – Follow the Original Shelf life when unopened
- Once open – 24 Hrs
- Please note the Secondary Labelling should not exceed the Original expiry
- Tetra Pack Milk -Follow the Original Shelf life when unopened
- Once open – 72 Hrs
- Please note the Secondary Labelling should not exceed the Original expiry

# Fruit syrups / in house sugar /fruit syrups

- Fruit syrup unopened – follow the original expiry
- FIFO to be followed always
- Store as per supplier Instruction
- Once open check for the Storage instruction from the Supplier
- Once open date label for **1 Month Shelf life**
- Please note the Secondary Labelling should not exceed the Original expiry
- In house sugar Syrup / Fruit syrup – **1 Month Shelf life**



## Dry Garnish/ Oil / Seasoning Sause, Pickles – Shelf life

- Salt, pepper, sugar, oil, balsamic vinegar for mise-en-place-**1 month Shelf life**
- All dry including nuts, fruits and chocolate for garnishes - **1 month Shelf life**
- All dry spices and seasonings Sause –**1 Month shelf life**
- Always check the Secondary shelf life from the label
- Pickles once Open – **1 Month shelf life**
- Always ensure Secondary label not exceed the Primary Shelf life

# BAKERY /PASTRY – SHELF LIFE

Bread/in-house made	5 days	Keep chilled below 5°C
Flat Cake, Sponge Cake, Chocolate Cake and Fruits Cake	72 hours (3 days)	Keep chilled below 4°C
Doughnuts and Cheese cake	2 days	Keep chilled below 4°C
Stuff Cake with Cream	2 days	Keep chilled below 4°C
Melted Chocolate	7 days	Keep in temperature $\geq 50^{\circ}\text{C}$
Puree, Compotes, icings and other pastry syrups	2 days	Keep chilled below 4°C
Frozen in-house Ice Cream	21 days	Kept frozen at $-18^{\circ}\text{C}$ and below
Frozen Pastry Items	1 Month	Kept frozen at $-18^{\circ}\text{C}$ and below
Liquid Pasteurized eggs opened defrosted	24 hours (1 days)	Keep chilled below 4°C
Beaten Raw Eggs	24 hours (1 days)	Keep chilled below 4°C
Pan cake batter	72 hours (3 days)	Keep chilled below 4°C