

IMPLEMENTATION SCHEDULE IN THE ART OF PACKAGING

PRODUCT	PERCENTAGE RECOMMENDED	PRESERVATION TEMPERATURE	LIFE
RED MEATS	65-80% O ² / 20-35% CO ² / Rest N ²	0 to 3	8-15 Days
POULTRY	20-70% O ² / 30-40% CO ² / Rest N ²	0 to 3	16-20 Days
CURED MEAT MANUFACTURED	20-30% CO ² / Rest N ²	10 to 15	Months
COOKED MEAT MANUFACTURED	20% CO ² / Resto N ²	0 to 3	4-6 Weeks
WHITE FISH	30-40% O ² / 30-70% CO ² / Rest N ²	-1 to 2	7-12 Days
BLUE FISH	60-70% CO ² / Rest N ²	-1 to 2	5-12 Days
DISHES BASED ON FISH	20-30% CO ² / Rest N ²	0 to 4	15-20 Days
FROZEN FISH	N ²	-18	Months
HARD CHEESES	80-100% CO ² / Rest N ²	4 to 6	Months
SOFT CHEESES	20-40% CO ² / Rest N ²	4 to 6	Weeks
CHEESE SLICES	20-80% CO ² / Rest N ²	4 to 6	Weeks
FRUITS AND VEGETABLES	1-8% O ² / 3-15% CO ² / Rest N ²	0 to 4	Triple life with respect to air
PRECOOKED	20-30% CO ² / Rest N ²	0 to 3	3-4 Weeks
FRESH PASTA, PIZZAS, SANDWICHES	20-30% CO ² / Rest N ²	0 to 3	3-4 Weeks
SNACKS, CEREALS, SPICES	0-20% CO ² / Rest N ²	Room temperature	Months
OILS	N ²	10 to 15	Months
BAKERY PRODUCTS	20-40% CO ² / Rest N ²	Room temperature	Months