

**Refrigerated foods ( $5 \pm 2$  °C)**

	Preservation times at atmospheric pressure	Preservation times with MAGIC VAC®
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 ( $5 \pm 2$  °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 ( $-18 \pm 2$  °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 ( $25 \pm 2$  °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

The data contained in this table is the result of an objective verification report compiled, on behalf of AITA (Food Technology Association) by Prof. Luciano Piergiovanni, Chair of "Agri-food product conditioning and distribution technologies" at Milan University. **WARNING** This table only contains approximate values. Exact preservation time depends on the initial freshness and status of food items. Since vacuum packing preservation does not inhibit bacterial growth, food items requiring a proper refrigeration should always be kept in the refrigerator or freezer. Prepacked products should always be consumed prior to the expiration date stated on the package.