



## Optimum environmental conditions for Maintaining freshness in refrigerated service cases

Product	Approximate Storage Life	Best Temp.	Best Temp.	Relative Humidity %
		°F	°C	
<b>Fish</b>				
Haddock, Cod, Perch	12 days	31-34	-1 - 1	95 - 100
Hake, Whiting	10 days	32-34	0 - 1	95 - 100
Halibut	18 days	31-34	-1 - 4	95 - 100
Herring (kippered, smoked)	10 days	32-36	0 - 2	80 - 90
Mackerel	6-8 days	32-34	0 - 1	95 - 100
Menhaden	4-5 days	34-41	1 - 5	95 - 100
Salmon	18 days	31-14	-1 - 1	95 - 100
Tuna	14 days	32-36	0 - 2	95 - 100
Frozen fish	6-12 mos.	-20 - -10	-29 - -23	90 - 95
<b>Shellfish</b>				
Clams (shucked meats)	5 days	29	-1.7	85 - 90
Crabmeat (pasteurized)	6 days	32-34	0 - 1.1	-
Crabs, King & Snow (cooked, frozen)	12 days	0	-18	-
Crabs, Dungeness (cooked, frozen)	3-6 mos.	0	-18	-
Scallop meat	12 days	32-34	0 - 1	95 - 100
Shrimp	12-14 days	31-34	-1 - 1	95 - 100
Lobster, American (live)	Indefinite	41-50	5 - 10	In water
Lobster, American (fresh meat)	3-5 days	30-32	-1.1 - 0	90 - 95
Lobster, American (frozen, shell)	3-6 mos.	-18	0	-
Lobster, meat (cooked, frozen)	6-9 mos.	-18	0	-
Lobster, Spiny (frozen, shell)	10-12 mos.	-18	0	-
Oysters, meat (liquid)	5-8 days	32-36	0 - 2	100
Oysters, clams (in shell)	5 days	41-50	5 - 10	95 - 100
Frozen shellfish	3-8 mos	-20 - -4	-29 - -20	90 - 95
<b>Meat (beef)</b>				
Beef (fresh)	1-9 wks.	32-34	0 - 1	88 - 92
Beef, carcass				
Choice, 60% lean	1-3 wks.	32-39	0 - 4	85 - 90
Prime, 54% lean	1-3 wks.	32-34	0 - 1	85
Sirloin, Round cut	1-9 wks.	32-34	0 - 1	85
Dried, chipped	6-8 wks.	50-59	10 - 15	15
Liver	1-7 days	32	0	90
Veal, 81% lean	1-7 days	32-34	0 - 1	90
Frozen beef cuts	12-18 mos.	-20 - 0	-29 - -23	90 - 95
<b>Meat (pork)</b>				
Pork (fresh)	3-7 days	32-34	0 - 1	85 - 90

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Carcass, 47% lean	3-5 days	32-34	0 - 1	85 - 90
Bellies, 35% lean	3-5 days	32-34	0 - 1	85
Backfat, 100%lean	3-8 wks.	32-34	0 - 1	90 - 95
Frozen pork	8-10 mos.	-20 - 0	-29 - -23	90 - 95