

AANTAL DAGEN VERS **MET VACSYS[®]**

10	9	15	4/5	60	20	21	15	30	21	10	20	365
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Gekookte maaltijden

Rauw vlees

Gebakken vlees

Vis

Kaas

Gedroogd vlees

Rauwe gesneden groenten

Wijn

Soft drinks

Fruit

Desserts met room

Overige desserts

Droge voeding



Repas

Viande cru

Viande cuit

Poisson

Fromage

Viande séché

Légumes cru tranchés

Vin

Soft drinks

Fruit

Desserts écramé

Desserts restants

Nutrition sèche

2	3	5	2/3	15/21	7	5	3	7	10	2	5	180
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AANTAL DAGEN VERS **ZONDER VACSYS[®]**

NOMBRE DE JOURS FRAIS **SANS VACSYS[®]**

This table contains approximate values. It is assumed that food is stored at a cold-storage temperature between +3°C and +5°C. The preservation periods of food depend on the initial freshness of the products, the way they are prepared, and whether or not VacSy[®] procedures are carried out correctly. Pre-packed products must be consumed prior to the expiry date stated on the package. All data indicated here are the result of research by the "Università degli Studi", Milan, Italy