







Peach 

Guidelines for food preservation



Room temperature Storage	Non-vacuumed storage	Vacuumed storage
 <p>Raw Rice and Pasta</p>	5~6 months	12 months
 <p>Freeze-Dried</p>	1~2 months	12 months
 <p>Coffee / Tea</p>	2~3 months	12 months
 <p>Bread / Bread Rolls</p>	2~3 days	7~8 days

Storage Chilled (+5°C / -2 °C)	Non-vacuumed storage	Vacuumed Storage
 <p>Game / Meat</p>	2~3 days	30~40 days
 <p>Beef</p>	3~4 days	30~40 days
 <p>Poultry</p>	2~3 days	6~9 days
 <p>Whole Fish</p>	1~3 days	4~5 days
 <p>Raw Vegetables</p>	5 days	18~20 days
 <p>Fresh Fruit</p>	3~7 days	8~25 days
 <p>Boiled Pasta</p>	2~3 days	8~12 days

Storage deep-frozen (-15°C / -18 °C)	Non-vacuumed storage	Vacuumed storage
 <p>Meat / Fish / Poultry</p>	6 months	2~3 years
 <p>Minced Meat</p>	4 months	12 months
 <p>vegetables</p>	8~10 months	2~3 years
 <p>Fruit</p>	6~12 months	2~3 years
 <p>Bakery Products</p>	6~12 months	2~3 years
 <p>Coffee Beans</p>	6~9 months	2~3 years