



Packed Hot Meals

Our focus on a single line of business not only differentiates us from our major competitors, but also helps us to achieve levels of operational excellence that are highly respected within the hospitality industry. **Firstclass Catering Company** offers the most complete range of professional vacuum packaging food, and our leading position in the field of vacuum technology sets us apart from our competitors.

The most important factor, out of using the technology of vacuum packing food is to ensure that hygiene standards are maintained at all times.



Packed

Sandwiches

We offer a wide range of vacuum sandwiches injected with natural and hygienic gas with validity of five days at the chiller temperature (1 to 5°C), and maintain the freshness of the sandwich component, as well as the hygiene standards at all times.

STORAGE ROOM TEMPERATURE (25°C +/- 2°C)

| <i>Food / Composition</i> | <i>Retention Periods of Time in Normal Storage</i> | Retention periods under vacuum with gas reinjection | Retention periods vacuum |
|---------------------------|--|---|--------------------------|
| Bread | 1-2Days | 4-12 weeks | 6-8 days |
| Biscuit | 4-6 Days | 12-24 months | 12 months |
| Pasta | 5-6 Days | | |
| Rice | 5-6 Days | | |
| Flour | 4-5 Days | | |
| Dried Fruits | 3-4 Days | | |
| Ground Coffee | 2-3 Days | | |
| The Powder | 5-6 Days | | |
| Lyophilized | 1-2 Days | | |
| Milk Powder | 1-2 Days | | |

CONSERVATION IN REFRIGERATION (5°C +/- 2°C)

| <i>Food / Composition</i> | <i>Retention Periods of Time in Normal Storage</i> | Retention periods under vacuum with gas reinjection | Retention periods vacuum |
|-----------------------------------|--|---|--------------------------|
| Red Meat | 3-4 days | 10-14 days | 6-9 days |
| Minced Meat | 1 day | 5-8 days | 4-5 days |
| White Meat | 2-3 days | 10-21 days | 6-9 days |
| Smoked Salmon and smoked fish | 5-10 days | 7-21days &+ | 8-14 days |
| Whole Fish | 1-3 days | 4-8 days | 4-5 days |
| Cold Cuts | 7-15 days | 3-7 weeks/ 6 months | 25-40 days |
| Sliced Meat | 4-6 days | 3-7 weeks | 20-25 days |
| Fresh Pasta | 2-8 days | 3-4 weeks | X |
| Soft Cheese | 5-7 days | 2-12 weeks | 14-20 days |
| Fromage à pâte dure et semi-molle | 15-20 days | 2-12 weeks | 25-60 days |

| Vegetables | 1-7 days | 7-21 days | 7-14 days |
|---|--|---|---------------------------------|
| Fruits | 5-7 days | X | 14-20 days |
| CONSERVATION & THEN COOKED REFRIGERATION (5°C +/- 2°C) | | | |
| <i>Food / Composition</i> | <i>Retention Periods of Time in Normal Storage</i> | Retention periods under vacuum with gas reinjection | Retention periods vacuum |
| Soupes & Veggy Soupes | 2-3 days | 8-10 days | 8-10 days |
| Pasta/ Rice | 2-3 days | 5-10 days | 6-8 days |
| Sandwiches | 1 day | 3-21 days | X |
| Prepared Dishes | 3-5 days | 5-10 days | 6-8 days |
| Boiled Meats & Roasted | 3-5 days | 7-21 days | 10-15 days |
| Cakes Filled (creams & Fruit) | 2-12 days | 4-12 days | 6-14 days (crushing hazards) |
| Cooking oil | 10-15 days | X | 25-40 days |
| CONSERVATION BY FREEZING (-18°C +/- 2°C) | | | |
| <i>Food / Composition</i> | <i>Retention Periods of Time in Normal Storage</i> | Retention periods under vacuum with gas reinjection | Retention periods vacuum |
| Meat | 4-6 months | X | 15-20 months |
| Fish | 3-4 months | X | 10-12 months |
| Vegetables | 8-10 months | X | 18-24 months |

