

REFRIGERATION OF FOODSTUFFS FRIGORIFICATION DES DENRÉES ALIMENTAIRES



| PRODUCT | DENRÉE | TEMPERATURE (°C) | H.R (%) | TIME OF STORAGE / DURÉE DE CONSERVATION |
|----------------------|---------------------------|------------------|---------|---|
| DRY GARLIC | AIL SEC | -1,5°/0° | 70/75 | 6-8 M/M |
| FULLY RIPE PINEAPPLE | ANANAS COMPLÈTEMENT MÛRS | +7° | 85/90 | 2-4 W/S |
| RIPE GREEN PINEAPPLE | ANANAS MÛRS-VERTS | +10°/+15,5° | 85/90 | 3-4 W/S |
| AUBERGINE | AUBERGINES | +7°/+10° | 85/90 | 10 D/J |
| AVOCADO | AVOCATS | +7°/+13° | 85/90 | 4 W/S |
| RIPE BANANAS | BANANES MÛRES | +7° | 85/90 | 2-4 W/S |
| GREEN BANANAS | BANANES VERTES | +11°/+14,5° | 85/90 | 3-4 W/S |
| BEEF | BOEUF | 0°/+2° | 83 | 10-15 D/J |
| EGGS | OEUFS COQUILLES | -1°/0° | 85/90 | 6-7 W/S |
| CURED MEAT | CHARCUTERIE | +3°/+6° | 80 | ----- |
| BRUSSELS SPROUTS | CHOUX DE BRUXELLES | -1°/0° | 85/95 | 3-6 W/S |
| CAULIFLOWER | CHOUX-FLEUR | 0° | 85/90 | 2-3 W/S |
| LEMONS | CITRONS | 0°/+4,5° | 85/90 | 3-6 W/S |
| GREEN LEMONS | CITRONS VERTS | +11°/+14,5° | 85/90 | 1-4 M/M |
| QUINCE | COINGS | -0,5°/0 | 85/90 | 2-3 M/M |
| SUMMER SQUASH | COURGES ÉTÉ | 0°/+4,5° | 85/95 | 10-14 D/J |
| WINTER SQUASH | COURGES HIVER | +10°/+13° | 70/75 | 4-6 M/M |
| DATES | DATTES TRAITÉES | -2°/0 | 70 | 5-8 M/M |
| SPINACH | EPINARDS | 0° | 90/95 | 10-14 D/J |
| FROZEN LIVER | FOIE CONGELÉ | -6° | ----- | ----- |
| STRAWBERRIES | FRAISES FRAÎCHES | -0,5°/0 | 85/90 | 7-10 D/J |
| DRIED FRUIT | FRUITS SECS | 0° | 50/60 | 9-12 M/M |
| WILD GAME MEAT | GIBIER FRAIS | -2°/-1° | 70/75 | 5-10 D/J |
| GUAVA | GOYAVES | +7°/+10° | 90 | 3 W/S |
| SMOKED HAMS | JAMBONS FUMÉS | -6°/-3° | 63/69 | 1-3 M/M |
| CURDLED MILK | LAIT CAILLÉ | 0°/+5° | ----- | 2 D/J |
| MILK POWDER | LAIT EN POUDRE | +18° | 75 | ----- |
| FRESH MILK | LAIT FRAIS | 0,5° | 85 | 5 D/J |
| LETTUCE | LAITUES (SALADE) | 0° | 90/95 | 3-4 W/S |
| TANGERINES | MANDARINES | -0,5°/+3,5° | 90/95 | 3-4 W/S |
| MANGOES | MANGUES | +10° | 90 | 2-5 W/S |
| MELONS | MELONS | +7°/+10° | 85/90 | 1-4 W/S |
| COD | MORUE | -4° | 85 | 10-18 D/J |
| COCONUTS | NOIX DE COCO | 0° | 80/85 | 1-2 M/M |
| ONIONS | OIGNONS | -3°/0° | 65/70 | 6-8 M/M |
| ORANGES | ORANGES | 0°/+7° | 85/90 | 1-3 M/M |
| GRAPEFRUITS | PAMPLEMOUSSES | +10°/+15,5° | 85/90 | 3-12 M/M |
| PAPAYA | PAPAYES | +7° | 85/90 | 2-3 W/S |
| WATERMELONS | PASTÈQUES | +2°/+4° | 85/90 | 2-3 W/S |
| SWEET POTATO | PATATES DOUCES | +13°/+15° | 80/85 | 4-6 M/M |
| PARSLEY | PERSIL | 0°/+1° | 85/95 | 1-2 M/M |
| BUTTERMILK | PETIT LAIT | +4,5° | 85 | 1-2 M/M |
| PEAS | PETITS POIS | -0,5°/0 | 85/90 | 1-3 W/S |
| PICKLED FISH | POISSONS EN SAUMURE | +4,5°/+10° | 90/95 | 10-12 M/M |
| MARINATED FISH | POISSONS MARINÉS | -2°/+1,5° | 85/90 | 4-8 M/M |
| FRESH FISH | POISSONS FRAIS EN GLACE | -0,5°/+2° | 90/95 | 5-20 D/J |
| SMOKED FISH | POISSONS FUMÉS | +4,5°/+10° | 50/60 | 6-8 M/M |
| PEPPERS | POIVRONS | 0° | 85/90 | 1-3 W/S |
| APPLES | POMMES | -1°/0° | 85/90 | 2-7 W/S |
| NEW POTATOES | POMMES DE TERRE NOUVELLES | +3°/+4° | 85/90 | 1-2 W/S |
| PORK | PORC | 0°/+1° | 83 | ----- |
| PUMPKIN | POTIRONS | +10°/+13° | 70/75 | 2-6 M/M |
| TAPIOCA | TAPIOCA (TUBERCULE) | 0°/+2° | 80/90 | 6 M/M |
| RIPE TOMATOES | TOMATES MÛRES | 0° | 85/90 | 7 D/J |
| GREEN TOMATOES | TOMATES VERTES | +11,5°/+13° | 85/90 | 3-5 W/S |
| CARROT | CAROTE | 0° | 90/95 | 4-6 W/S |
| CABBAGE | CHOUX | 0° | 90/95 | 3-4 M/M |
| PEARS | POIRE | 0°/+1° | 85/90 | 1-6 M/M |

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| BOVENE - CARCASS | BOEUF - CARCASSES | -1,5°/0° | 90 | 4-5 W/S |
| BOVINE - PIECES | BOEUF - DETAIL | +4° | 80/85 | 3-5 D/J |
| CALF/VEAL | VEAU | -1°/0° | 90 | 1-3 W/S |
| SHEEP | MOUTON | -1°/0° | 85/90 | 1-2 W/S |
| CHICKEN | POULET | 0°/+1° | 85/90 | 7-10 D/J |
| BREAD | PAIN | +8°/+10° | ----- | ----- |
| FREEZED BREAD | PAIN POUR ÉVITER LE RASSIMENT | -30°/-20° | ----- | ----- |
| FLOUR | FARINE | +2°/+4° | ----- | ----- |
| HONEY | MIEL | +7°/+10° | ----- | 1 Y/A |
| PASTA | PÂTES ALIMENTAIRES | +8°/+10° | ----- | ----- |
| PASTRY | PÂTISSERIE | +6°/+8° | ----- | ----- |
| CRISTALIZED SUGAR | SUCRE CRISTALLISÉ | +20°/+25° | MAX 40 | 1-3 Y/A |
| CHOCOLATE | CHOCOLAT | +4°/+6° | ----- | ----- |
| JAMS | CONFISSEURIE | -18°/+1° | 40/65 | ----- |
| COFFEE | CAFÉ | +1,5°/3° | 80/85 | 2-4 M/M |
| VEGETABLE SEEDS | GRAINES DE LÉGUMES | 0°/+10° | 50/65 | ----- |
| OLIVE OIL | HUILE D'OLIVE | +1,5° | ----- | 1 Y/A |
| YEAST | LEVURES | -0,5°/0° | ----- | ----- |
| PEPPER | POIVRE | +7°/+10° | 85/90 | 8-10 D/J |
| FURS | FOURRURES | -2°/+2° | 90 | ----- |
| WOOLENS | LAINAGES | -2°/+5° | 80 | ----- |
| SKINS | PEAUX | -1°/+2° | 95 | ----- |
| LEATHER GOODS | PELLETTERIES | -6°/-4° | 70/75 | 6 M/M |
| RESTAURANT COLD ROOM | CHAMBRE FROIDE DE RESTAURANT | -2°/+4° | 83 | ----- |
| PANTRY RESTAURANT | GARDE MANGER RESTAURANT | +2°/+8° | 83 | ----- |
| ICE CREAM HARDENING COLD ROOM | CHAMBRE DE DURCISSEMENT DE CRÈME GLACÉE | -30°/-25° | ----- | ----- |
| TOBACCO DEPOT | DÉPÔT DE TABAC | -2°/0° | ----- | ----- |
| ICE RESERVE (BLOCKS) | RÉSERVE DE GLACE (BLOCS) | -6°/-4° | ----- | ----- |
| CABINET FOR ICE CREAM | ARMOIRE POUR GLACE À CONSOMMER | -10° | ----- | ----- |
| BOOKS IN LIBRARY | LIVRES EN BIBLIOTHÈQUE | +18°/+24° | ----- | ----- |
| VACCINES | VACCINS | +6°/+7° | ----- | ----- |

OPTIMUM STORAGE TIMES FOR FROZEN FOODS DURÉES OPTIMALES D'ENTREPOSAGE DES DENRÉES CONGELÉES

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| FROZEN STRAWBERRIES | FRAISES CONGELÉES | -23°,5°/-18° | ----- | 1 Y/A |
| FROZEN FISH | POISSONS CONGELÉS | -23,5°/-18° | 90/95 | 8-10 M/M |
| BEEF | BOEUF | -12° | 95/100 | 5-6 M/M |
| | | -15° | 95/100 | 6-9 M/M |
| | | -18° | 95/100 | 8-12 M/M |
| UNSALTED GROUND MEAT | VIANDE HACHÉE NON SALÉE | -12° | ----- | 5-8 M/M |
| | | -18° | 95/100 | 8-12 M/M |
| SHEEP | MOUTON | -12° | 95/100 | 3-6 M/M |
| | | 20°/-18° | 95/100 | 6-10 M/M |
| PORK | PORCS | -12° | 95/100 | 2-3 M/M |
| | | -18° | 95/100 | 4-6 M/M |
| | | -23° | 95/100 | 8-12 M/M |
| GIBLETS | ABATS | -18° | 95/100 | 3-4 M/M |
| POULTRY/FOWL | VOLAILLES | -12° | ----- | 3 M/M |
| RABBITS | LAPINS | -23°/-18° | 95/100 | 6 M/M |
| WHOLE LIQUID EGGS | OEUFS LIQUIDES ENTIERS | -15° | ----- | 6-10 M/M |
| WHOLE LIQUID EGGS (IN METAL PACKAGING) | OEUFS LIQUIDES ENTIERS (DANS DES EMBALLAGES MÉTALLIQUES) | -18° | ----- | 8-15 M/M |
| FRUITS AND VEGETABLES | FRUITS ET LÉGUMES | -20°/-18° | ----- | 1 Y/A |
| OILY FISH (HERRING - MACKEREL - SARDINES) | POISSON GRAS (HARENGS – MAQUEREAUX - SARDINES) | -18° | ----- | 2-4 M/M |
| | | -25° | ----- | 5-8 M/M |
| WHITE FISH (COD - HADDOCK – HAKE) | POISSONS BLANCS (MORUE – AIGLEFIN – COLIN) | -18° | ----- | 3-4 M/M |
| | | -25° | ----- | 6-8 M/M |
| FLAT FISH (PLAICE - SOLE FISH) | POISSONS PLATS (PLIE - SOLE) | -18° | ----- | 4-6 M/M |
| | | -25° | ----- | 7-10 M/M |
| SHELLFISH | CRUSTACÉS | -18° | ----- | 4 M/M |
| | | -25° | ----- | 8 M/M |
| BUTTER | BEURRE | -11° | ----- | 3 M/M |
| | | -15° | ----- | 3-7 M/M |
| | | -20° | ----- | 7-10 M/M |
| ICE CREAM | CRÈME GLACÉE | -26°/-23° | ----- | 6-8 M/M |

D/J= DAY/JOUR

W/S=WEEK/SEMAINE

M/M= MONTH/MOIS

Y/A= YEAR/ANNEE