

An overview about some of the food products storage conditions and their use by dates:

Category of food	Type of food Product	Use before(At Room Temperature)	Use before(At Refrigerated Temperature)
Perishable Food	Milk ( Pasteurised)	5-6 hours	5-6 days
	Cut Fruits and Vegetables	24 hours	1-2 days
	Yogurt	1-2 days	2-3 days
	Cheese	1-2 days	4-5 days
	Meat and poultry	1-2 days	5-6 days
	Fish	1-2 days	4-5 days
	Eggs	7-10 days	2-3 weeks
	Fresh fruits and vegetables	1-2 days	3-4 days
	Cooked food	4-6 hours	12-24 hours
	Milk ( UHT )	5-6 months	6-7 months
	Flour	1-3 months	2-6 months
	Grain	4-6 months	10-12 months
Semi Perishable Food	Potatoes	1-2 weeks	2-3 months
	Onion	1-2 months	2-3 months
	Garlic	3-5 months	10-12 months
	Ginger	7-10 days	1 month
	Baked Foods	2-4 days	7-14 days
	Dry Fruits	5-6 months	NA
	Sugar	6-7 months	NA
Non-Perishable Food	Dried beans	5-6 months	10-15 months
	Spices	6-7 months	NA
	Canned foods	1-2 years	4-5 years
	Salt	6-7 months	NA

**Note:** The unaccepted food can be used in various environment friendly waste disposal techniques.