

Products	Recommended packaging gases	Storage temperature
Red meat (pieces/slices)	Food 30OX2	0÷3°C
Red meat (mince)	Food 28OX-30OX2	0÷3°C
Poultry	Food 23-27-30OX2	0÷3°C
Meat - cured cold cuts	Food 25-27	0÷3°C
Fish	Food 27-30OX3	0÷3°C
Dairy products	Food 1-22-23	1÷3°C
Dry or dehydrated products	Food 1-22	Ambient
Fresh pasta	Food 22-23	0÷3°C
Bakery products	Food 1-2-27	Ambient
Pre-cooked foods	Food 22-23	0÷3°C
Vegetables	Food 22-30N	0÷2°C