

Decision tool for processors

Estimated duration of the freshness period and shelf life of cod products as influenced by raw material age at processing, mean product temperature post-packaging and transportation mode

Age at processing	1 day from catch			3 days from catch			5 days from catch	
	SC: -1 °C	C: 0.5 °C	AB: 2 °C	SC: -1 °C	C: 0.5 °C	AB: 2 °C	SC: -1 °C	C: 0.5 °C
Mean product temperature after fillet processing	SC: -1 °C	C: 0.5 °C	AB: 2 °C	SC: -1 °C	C: 0.5 °C	AB: 2 °C	SC: -1 °C	C: 0.5 °C
Estimated freshness period (days)	10+	8	6	10	6	5-6	10	4
Estimated shelf life (days)	15-17	12-13	10	15-16	10-12	8-9	14	9-11
Sea freight (6 days to delivery) SL at delivery (days) Freshness period (days)	9-11 4+	6-7 2	4 0	9-10 4	4-6 0	2-3 0	8 4	3-5 0
Air freight (2 days to delivery) SL at delivery (days) Freshness period (days)	NA	10-11 6	8 4	NA	8-10 4	6-7 3-4	NA	7-9 2

SC = superchilled; C = chilled; AB = abused; NA = not available