

SHELF LIFE CERTIFICATE

Thank you very much for your purchase. You have chosen a high-quality product with a long shelf life.

Our tins are almost vacuum-packed and are sealed within a controlled atmosphere by means of the food-grade nitrogen Biogon® N. In 2012, we conducted residual oxygen tests again that proved a residual oxygen content level of 0%. As the tins contain no residual oxygen, the ingredients are not able to react (chemically), oxidise or rot. This means that the ingredients remain fresh and full of nutrients.

Please note that the packages also contain products that we do not produce ourselves (tinned bread- wholebread or in the rye bread- and BP-5/wheat bars). Some of these products are subject to trade agreements stipulating that any foodstuffs with a shelf life of over 18 months are marked/stamped with a best before date of two (2) years. Through our regular long-term testing of these products, we can also guarantee a minimum shelf life of 15 years.

Storage Temperatures

Freeze-dried, dehydrated foodstuffs are ideally stored in a cool and dry place, either at room temperature or below. For example, a cool and dry cellar/basement is very well-suited for storage. Storage areas with temperatures over 30°C, exposure to direct sunlight, too much heat or extreme frost should be avoided.

We are able to guarantee you a minimum shelf life of 15 years, if you comply with the indications provided above.

Our experience to date even indicates a considerably longer shelf life.

**EMERGENCY
FOOD**



Stefanie Dietrich
President
Katadyn Deutschland GmbH

Invoice Number

Date

Production
Katadyn Deutschland GmbH