

Stir Fry Blend #2  
Shelf life Study – Weekly Results  
Study Initiated 1/26/04

Day/Week	Temp	Microbiological	Sensory	Observations
1-27 Day 2	48°F	APC - 25,000	All vegetables have good crisp texture.	Minimal amount of “weeping”
1-30 Day 5	50°F	APC - 28,000	Good crisp texture.	No more “weeping” noted, that is to say, there is no more water observed that from last week.
2-6 Week 2	49°F	APC - 45,000	No change, onions translucent, all other vegetables are crisp.	Broccoli florets look good, no darkening
2-13 Week 3	48°F	APC - 56,000	All vegetables are crisp, no objectionable texture/flavor	Broccoli florets look good, no darkening, no change in appearance.
2-20 Week 4	51°F	APC - 68,000	All vegetables are crisp, no objectionable texture/flavor	Broccoli florets look good, slight darkening, on 1/3 of the florets pieces (not objectionable).
2-27 Week 5				

Stir Fry Blend #2  
Shelf life Study – Weekly Results  
Study Initiated 1/26/04

Day/Week	Temp	Microbiological	Sensory	Observations
3-5 Week 6				
3-12 Week 7				
3-19 Week 8				
3-26 Week 9				