



2011 2012

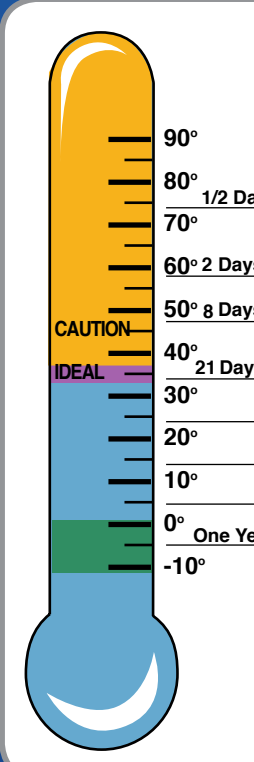


JULIAN CONVERSION CHART

Please use this calendar as a reference guide to tell when your juice will expire.

ONE DEGREE WILL AFFECT PRODUCT KEEPING QUALITY

Check the temperature of your juice refrigerator daily. Target temperature should be 40 degrees or less.



Temperature Control Is Important.

Storage temperature of juice products has a direct relationship to shelf life. Average shelf life of juice at 40 degrees FL or less is 21 days. At higher temperatures, a rapid decrease in shelf life occurs. In addition to temperature, the age of product affects keeping quality. Proper code rotation in the refrigerator is very important.

Storage temperature of juice products has a direct relationship to keeping quality of shelf life.

This shows the relationship graphically. It should be posted where consumers can see it.

Besides temperature, age of product affects keeping quality. Proper rotation in the Juice case is very important. Proper rotation plus storage below cooling level in a display case equals good products for the consumer.

Instructions for proper handling of juices and drinks provided by M&B Products, Inc.



If product is delivered fresh:

- Store below 40° F until consumed.
- Product and/or box is Julian Coded. The M&B Julian date calendar should be followed for recommended shelf life date.

If product is delivered frozen:

- Product is to be kept frozen until ready to thaw.
- Thaw product at 40° F refrigeration for 48 to 72 hrs.
- After thawing, keep refrigerated until served.
- Juice products should be consumed within 14 days.

If the product is fresh and has never been frozen the *number in each date square should not be served after that date. You will find the Julian date printed clearly on each box.

EXAMPLE:

*209 means this juice should not be served after August 18, 2011. Each number is the Julian date the juice is packaged, and it has a 21-day shelf life if kept at 33° F to 40° F.

NOTE: Florida law requires that juice be stored at 45° F, or lower, until sold to consumer. For best protection, store at 33° F to 40° F.

All Mr. J products are pasteurized. Juice products are packaged under continuous U.S.D.A. inspection in an on-site laboratory.



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AUGUST 2011

SUN	MON	TUES	WED	THURS	FRI	SAT
	1 *192	2 *193	3 *194	4 *195	5 *196	6 *197
	213	214	215	216	217	218
7	*198	*199	*200	*201	*202	*203
219	220	221	222	223	224	225
14	*205	*206	*207	*208	*209	*210
226	227	228	229	230	231	232
21	*212	*213	*214	*215	*216	*217
233	234	235	236	237	238	239
28	*219	*220	*221	*222		
240	241	242	243			

SEPTEMBER 2011

SUN	MON	TUES	WED	THURS	FRI	SAT
				1 *223	2 *224	3 *225
				244	245	246
4	*226	*227	*228	*229	*230	*231
247	248	249	250	251	252	253
11	*233	*234	*235	*236	*237	*238
254	255	256	257	258	259	260
18	*240	*241	*242	*243	*244	*245
261	262	263	264	265	266	267
25	*247	*248	*249	*250	*251	*252
268	269	270	271	272	273	

NOVEMBER 2011

SUN	MON	TUES	WED	THURS	FRI	SAT
		1 *284	2 *285	3 *286	4 *287	5 *288
		305	306	307	308	309
6	*289	*290	*291	*292	*293	*294
310	311	312	313	314	315	316
13	*296	*297	*298	*299	*300	*301
317	318	319	320	321	322	323
20	*303	*304	*305	*306	*307	*308
324	325	326	327	328	329	330
27	*310	*311	*312	*313		
331	332	333	334			

JANUARY 2012

SUN	MON	TUES	WED	THURS	FRI	SAT
1 *345	2 *346	3 *347	4 *348	5 *349	6 *350	7 *351
8	*352	*353	*354	*355	*356	*357
15	*359	*360	*361	*362	*363	*364
22	*1	*2	*3	*4	*5	*6
29	*8	*9	*10			

MARCH 2012

SUN	MON	TUES	WED	THURS	FRI	SAT
				1 *40	2 *41	3 *42
4	*43	*44	*45	*46	*47	*48
11	*50	*51	*52	*53	*54	*55
18	*57	*58	*59	*60	*61	*62
25	*64	*65	*66	*67	*68	*69

MAY 2012

SUN	MON	TUES	WED	THURS	FRI	SAT
		1 *101	2 *102	3 *103	4 *104	5 *105
6	*106	*107	*108	*109	*110	*111
13	*113	*114	*115	*116	*117	*118
20	*120	*121	*122	*123	*124	*125
27	*127	*128	*129	*130	*131	

JULY 2012

SUN	MON	TUES	WED	THURS	FRI	SAT
1 *162	2 *163	3 *164	4 *165	5 *166	6 *167	7 *168
8	*169	*170	*171	*172	*173	*174
15	*176	*177	*178	*179	*180	*181
22	*183	*184	*185	*186	*187	*188
29	*190	*191	*192			

OCTOBER 2011

SUN	MON	TUES	WED	THURS	FRI	SAT
						1 *253
2	*254	*255	*256	*257	*258	*259
9	*261	*262	*263	*264	*265	*266
16	*268	*269	*270	*271	*272	*273
23/30	24/31	25	26	27	28	29
296/303	297/304	298	299	300	301	302

DECEMBER 2011

SUN	MON	TUES	WED	THURS	FRI	SAT
				1 *314	2 *315	3 *316
4	*317	*318	*319	*320	*321	*322
11	*324	*325	*326	*327	*328	*329
18	*331	*332	*333	*334	*335	*336
25	*338	*339	*340	*341	*342	*343

FEBRUARY 2012

SUN	MON	TUES	WED	THURS	FRI	SAT
			1 *11	2 *12	3 *13	4 *14
5	*15	*16	*17	*18	*19	*20
12	*22	*23	*24	*25	*26	*27
19	*29	*30	*31	*32	*33	*34
26	*36	*37	*38	*39		

APRIL 2012

SUN	MON	TUES	WED	THURS	FRI	SAT
1 *71	2 *72	3 *73	4 *74	5 *75	6 *76	7 *77
8	*78	*79	*80	*81	*82	*83
15	*85	*86	*87	*88	*89	*90
22	*92	*93	*94	*95	*96	*97
29	*99	*100				

JUNE 2012

SUN	MON	TUES	WED	THURS	FRI	SAT
					1 *132	2 *133
3	*134	*135	*136	*137	*138	*139
10	*141	*142	*143	*144	*145	*146
17	*148	*149	*150	*151	*152	*153
24	*155	*156	*157	*158	*159	*160