



Code dates on products do not indicate when food is unsafe to eat.
Please refer to these handy guidelines which only apply to **UNOPENED FOOD**.

All information taken from the Food Marketing Institute www.fightbac.org and Feeding America "Donor Requirements & Restrictions"

Understanding Food Dating

What kind of dating	What the code looks like?	How it is used
Use-By Do Not Use After Expiration	12-24-89	Manufacturer states that using the product before the stamped date will ensure that it is at best quality and not spoiled
Sell-By	12-24-89	Last recommended date of sale that allows lots of time for storage at home
Coded Dates Julian Dating	2061510365 2061	Packing numbers specific for the manufacturer. Each code may mean something different.
Best-By Best If Used By Enjoy By	12-24-89	Tells you when to eat or drink the product for the <i>best flavor or quality</i> .

Shelf-Stable Foods Extensions

Product	Storage Life Past Code Date
Staples	
Beans, Dried (<i>pinto, red, etc</i>)	12 months
Canned Goods	High Acid (<i>pineapple, tomatoes, pickles, etc.</i>): 18 months Low Acid (<i>meats, beans, corn, soup, etc.</i>): 5 years
Cereal (<i>hot and cold varieties</i>)	12 months
Coffee and Decaf	Ground in Cans: 2 years; Instant: 12 months
Dry Egg Noodles, Dry Pasta (<i>spaghetti, penne, etc.</i>)	2 years
Flour	White: 12 months; Whole Wheat: 1 month
Rice	White or Wild: 2 years; Brown: 12 months
Sugar	Brown, Raw: 4 months; White, Granulated: 2 years
Beverages	
Bottled Water	All varieties: 12 months
Juice Boxes	6 months
Shelf Stable Milk	Consume by date shown
Condiments & Snacks	
Beef Jerky	12 months
Chocolate Syrup	2 years
Condiments (<i>bbq sauce, jam/jelly, ketchup, mayo, etc.</i>)	12 months
Cookies, Packaged	2 months
Crackers (<i>Saltines, Ritz, etc</i>)	8 months
Granola Bars	12 months
Microwave Popcorn	18 months
Peanut Butter	9 months
Popcorn (<i>dry kernels</i>)	2 years
Slim Jims	18 months
Vegetable Oil Spray	2 years
Vinegar	2 years

Refrigerated Foods Extensions

Product	Storage Life Past Code Date
Beverages	
Juices	Citrus, pasteurized: 7 days; Odwalla, naked Juice: consume by code date Punches, juice blends: 14 days
Dairy Products	
Butter	1-3 months
Cheeses	Hard cheese: 6 months; Shredded Cheese: 2 weeks Cottage Cheese: 21 days; Cream Cheese: 3-4 weeks
Dips (<i>sour cream based</i>)	14 days
Eggs (<i>whole</i>)	5 weeks
EggBeaters (<i>egg substitute</i>)	60 days
Margarine	6 months
Milk (<i>all varieties</i>)	7 days
Sour Cream	21 days
Whipping Cream/Aerosol Whipped Cream	30 days
Yogurt	10 days
Deli Products	
Fruit (<i>cut</i>)	Consume by date shown
Hot dogs, Lunch Meats	5 days (Freeze if not using right away)
Pesto, Salsa	Consume by date shown
Dough Products	
Cookie Dough, Pie Crust	Consume by date shown
Pasta (<i>fresh</i>)	2 days
Tube Cans (<i>biscuits, rolls, pizza dough, etc.</i>)	Consume by date shown
Soy Products	
Soy Milk & Soy Dips	7 days
Tofu (<i>all varieties</i>)	21 days
Baby Products	
All baby products	<u>Use before date shown</u>

Baked Goods Extensions

Product	Shelf Storage Past Code Date	Refrigerator Storage Past Code Date	Freezer Storage Past Code Date
Bagels	1 day	7 days	2 months
Bread	Sliced: 4 days; French, loaf: 1 day	Sliced: 14 days; French, loaf: 14	Sliced: 3 months; French, loaf: 2
Cakes (<i>angel food, chiffon,</i>)	2 days	7 days	2 months
Chocolate	Unfrosted: 2 days Pound cake: 4 days	Unfrosted: 7 days Pound cake: 7 days	Unfrosted: 4 months Pound cake: 6 months
Cookies	3 weeks	2 months	10 months
Croissants	1 day	7 days	2 months
Danish, Muffins	2 days	7 days	2 months

Frozen Food Extensions

Product	Storage Life Past Code Date
Dairy Products	
Butter	6 - 9 Months after Expiration Date
Cheese	6 Months after Expiration
Milk	1 Month after Expiration
Baked Products	
Bread	2 - 3 Months after Expiration Date
Fresh Fruits and Vegetables	
Fruits	5 - 6 Months
Bell Peppers, Tomatoes	3 - 4 Months
Cabbage, Lettuce, Onions	DO <u>NOT</u> FREEZE
Other Vegetables	8 - 12 Months
Meat Products	
Chicken Parts	9 Months after Expiration Date
Whole Chicken or Turkey	12 Months after Expiration Date
Chops	4-6 Months after Expiration Date
Ground Meat	3 - 4 Months after Expiration Date
Roasts	4 - 12 Months after Expiration Date
Steaks	6 - 12 Months after Expiration Date
Deli Products	
Bacon	1 - 2 Months after Expiration Date
Ham — Fully Cooked	1 - 2 Months after Expiration Date
Sausage Links & Patties	1 - 2 Months after Expiration Date
Fish Products	
Lean Fish (Cod)	6 Months after Expiration Date
Fatty Fish (Mackerel/Salmon)	2 Months after Expiration Date
Live Clams, Oysters, Scallops	7-10 Days after
Raw Crayfish, Shrimp, Squid	3-6 Months after Purchase
Cooked Shellfish	3 Months after Expiration Date