

Once a product is past code date, many manufacturers donate it to food banks as the food is still safe to eat! Food manufacturers use different date codes to ensure that consumers receive their product at peak quality. Use this reference to learn the shelf life of food products or how long these foods are good past the code date.

Shelf Life of Food Products

Common Types of Product Dating

SELL BY

A **Sell By** date tells the store how long to display the product for sale. You should buy the product before the date expires.

BEST IF
USED BY

A **Best if Used By (or Before)** date is recommended for best flavor or quality. It is not a purchase or safety date.

EXPIRES ON

An **Expiration** or **Use By** date is the last date recommended for use of the product while at peak quality and is determined by the manufacturer.

What to do if the date has passed?

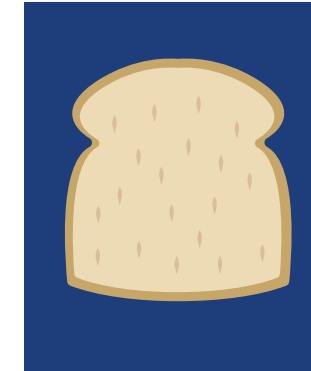
- A product should still be safe and of good quality if it has been properly handled. Keep refrigerated foods under 40°F at all times and frozen foods as close to 0°F as possible.
- Improperly handled food may sour, spoil or go stale and be of lower quality. Dairy products, for example, will still be of good quality for 10-14 days after their **Use By** date, but will sour or spoil within hours if not refrigerated.
- Do not eat food that has an off odor, flavor or appearance regardless of code date.



Baby Food (Jars)
Do not use beyond code



Baby Formula
Do not use beyond code



Bread/Bakery
Products
3-10 days



Canned Goods
1-2 years



Rice
1 year



Yogurt
1-3 weeks



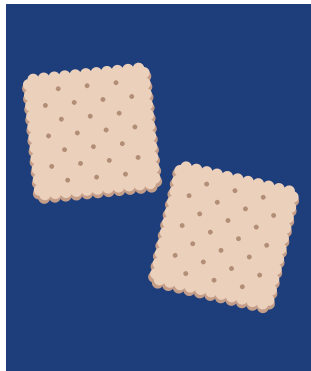
Aseptic Containers
1 year



Jars/Bottles
6-12 months



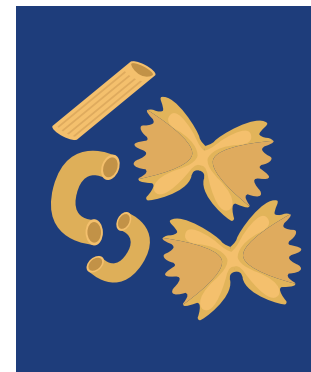
Cereal
6 months



Crackers
3 months



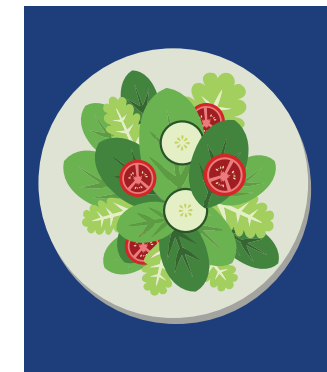
Dried Beans
1-2 years



Pasta
1 year



Freezer Products
3-12 months



Prepared Salads
Do not use beyond code



Refrigerated Juices
1-4 weeks