

EXPIRY DATE
AND BEST
BEFORE DATE

Do you know the difference?

 **Banco**
Alimentare

WHAT IS THE EXPIRATION DATE?

The Expiration Date is indicated on the packaging or labels of some foods with the words "to be consumed BY" followed by the DAY, MONTH and possibly the YEAR.

This sets out the last date by which a food must be eaten. A food has expired the day after the date reported on the package. A food that has passed the expiration date can no longer be sold (It has passed its sell-by date). If it is eaten after the expiry date, the consumer could be putting their health at risk.



WHAT IS THE TMC

The Minimum Storage Term or TMC is indicated on the packaging with the words "best-before" followed by DAY / MONTH for a shelf life less than 3 months, MONTH / YEAR for shelf lives between 3 months and 18 months, and only the YEAR for shelf lives greater than 18 months.

The TMC is the date until which a food product retains its specific properties, in proper storage conditions.

A FOOD THAT HAS EXCEEDED TMC HAS NOT EXPIRED!

In fact, products that have reached their TMC or have passed it ARE NOT HARMFUL FOR CONSUMER HEALTH and can therefore still be consumed and DONATED. There is neither a ban on consumption nor are there any health risks.



















The minimum storage period is not compulsory for fresh fruit and vegetables (unless they are peeled or sliced), wine and vinegar, salt and solid sugar, baked goods such as bread and focaccia, fresh pastries, alcoholic beverages with an alcohol percentage higher than 10%, chewing gum and similar products.



Hang me on the fridge!

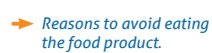
RECOMMENDED INDICATIONS FOR USE FOR USE AFTER THE MINIMUM STORAGE TERM - TMC

 <p>PACKED BREAD Sliced bread, packaged bread</p> <p>7 DAYS</p> <p>→ Presence and / or smell of mould, presence of insects.</p>	 <p>BOTTLE PACKED WATER</p> <p>12 MONTHS</p> <p>→ Cloudiness, and / or a change of taste.</p>	 <p>MEAT PRODUCTS IN WHOLE PIECES Processed raw, cooked or seasoned cold</p> <p>2 MONTHS</p> <p>→ Presence and / or smell of mould, loss of typical sensorial characteristics, signs of rotteness of the fatty part.</p>	 <p>MEAT PRODUCTS, PACKAGED SLICED MEATS Raw, cooked or seasoned salamis</p> <p>1 MONTH</p> <p>→ Packaging not intact, alteration of the packaging or of the colour, of the smell and / or of the consistency, presence of mould</p>
 <p>JAMS AND PRESERVES Legumes, peeled tomatoes, puree, vegetables, etc.</p> <p>1-2 MONTHS</p> <p>→ Alteration of the packaging (swelling), presence of mould, damage to packaging.</p>	 <p>BEVERAGES AND UHT BEVERAGES Fruit juices, milk etc.</p> <p>6 MONTHS</p> <p>→ Alteration of taste, colour / smell, alteration of the packaging, sedimentation, packaging not intact.</p>	 <p>FROZEN PRODUCTS Vegetables, fish, ice cream, etc.</p> <p>1-2 MONTHS</p> <p>→ Presence of cold burns or ice crystals.</p>	 <p>FREEZE-DRIED POWDER PRODUCTS EXCEPT PRODUCTS FOR NEWBORN BABIES Milk, barley, etc.</p> <p>6 MONTHS</p> <p>→ Presence and / or smell of mould, non-intact packaging, presence of insects.</p>
 <p>SAUCES, SPICES AND AROMATIC HERBS Mayonnaise, ketchup, mustard, etc.</p> <p>6 MONTHS</p> <p>→ Presence and / or smell of mould, non-intact packaging, presence of insects.</p>	 <p>EGGS IN SHELL Storage in the refrigerator, to be eaten only after cooking.</p> <p>7 DAYS</p> <p>→ Bad smell (when opened), cracks in the shell, change in colour, or texture of the yolk.</p>	 <p>DRIED PASTA, RICE, COUS COUS, SEMOLINA, FLOURS Dry biscuits, muesli, breakfast cereals, crackers, breadsticks, etc.</p> <p>1-2 MONTHS</p> <p>→ Presence and / or smell of mould, non-intact packaging, presence of insects.</p>	 <p>PACKED SWEETS Snacks, panettone, chocolate-based confectionery products, etc.</p> <p>1-2 MONTHS</p> <p>→ Presence and / or smell of mould, non-intact packaging, presence of insects.</p>
 <p>FLOURS AND CEREALS</p> <p>1-2 MONTHS</p> <p>→ Presence and / or smell of mould, non-intact packaging, presence of insects.</p>	 <p>GROUND COFFEE, COCOA, TEA AND INFUSIONS, ETC.</p> <p>12 MONTHS</p> <p>→ Presence and / or smell of mould, non-intact packaging, presence of insects.</p>	 <p>OILS AND FATS</p> <p>12 MONTHS</p> <p>→ Presence and / or smell of mould, damaged packaging, presence of insects, obvious signs that it has become rancid.</p>	 <p>OIL PACKED PRODUCTS Tuna, artichokes, mushrooms, etc.</p> <p>12 MONTHS</p> <p>→ Presence of fermentation (presence of gas bubbles), alteration of the packaging (swelling), presence of mould or damaged packaging</p>

Banco Alimentare Onlus Foundation and Caritas Italiana have created a Manual of good operating practices for the organizations that deal with the recovery and distribution of surpluses, within the food support supply chain. The Manual was validated by the Ministry of Health in December 2015, in compliance with EC Regulation no. 852/2004. The manual contains the following table for products that are provided with 'best-before' dates. The manual can be downloaded directly from the site www.salute.gov.it

The Manual indicates that it is possible to distribute foodstuffs with a LAPSING OR LAPSED 'best-before' date provided: the food has been stored at the correct temperatures, its packaging is intact, and shows no obvious signs of deterioration, etc.

Foods which have exceeded the TMC (best before date) are divided into 16 product categories and the recommended consumption range is indicated for each category.



DID YOU KNOW THAT A LAW HAS BEEN APPROVED IN ITALY TO REDUCE FOOD WASTE?

IT'S LAW NO. 166/2016 (GADDA LAW) IT CAME INTO FORCE on 14 September 2016, and gives the definition of Date of Minimum Durability and officially reiterates that food supplies, even beyond the DMD, can be donated on condition that the food is appropriately stored and the packaging in contact with the food is intact.

NOW YOU KNOW THE DIFFERENCE.
IF YOU HAVE ANY MORE QUESTIONS:

MANUALE@BANCOALIMENTARE.IT

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Con il contributo di



DIREZIONE GENERALE DEL TERZO SETTORE
E DELLA RESPONSABILITÀ SOCIALE DELLE IMPRESE

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