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.

2061

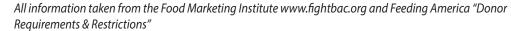
12-24-89

Julian Dating

Best If Used By

Best-By

Enjoy By





Understanding Food Dating What the code What kind of How it is used looks like? dating Use-By Manufacturer states that using the product before the stamped date will ensure that it is at best Do Not Use After 12-24-89 quality and not spoiled **Expiration** Sell-By 12-24-89 Last recommended date of sale that allows lots of time for storage at home **Coded Dates** 2061510365 Packing numbers specific for the manufacturer. Each code may mean something different.

Tells you when to eat or drink the product for the **best flavor or quality**.

Shelf-Stable Foods Extensions Product Storage Life Past Code Date Staples Beans, Dried (pinto, red, etc) 12 months High Acid (pineapple, tomatoes, pickles, etc.): 18 months **Canned Goods** Low Acid (meats, beans, corn, soup, etc.): 5 years **Cereal** (hot and cold varieties) 12 months Ground in Cans: 2 years Coffee and Decaf Instant: 12 months Dry Egg Noodles, Dry Pasta (spaghetti, penne, etc.) 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** (bbq sauce, jam/jelly, ketchup, mayo, etc.) 12 months Cookies, Packaged 2 months Crackers (Saltines, Ritz, etc) 8 months **Granola Bars** 12 months Microwave Popcorn 18 months **Peanut Butter** 9 months **Popcorn** (dry kernels) 2 years Slim Jims 18 months **Vegetable Oil Spray** 2 years Vinegar 2 years

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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 (sour cream based)	14 days	
Eggs (whole)	5 weeks	
EggBeaters (egg substitute)	60 days	
Margarine	6 months	
Milk (all varieties)	7 days	
Sour Cream	21 days	
Whipping Cream/Aerosol Whipped Cream	Cream 30 days	
Yogurt	10 days	
Deli Products		
Fruit (cut)	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 (fresh)	2 days	
Tube Cans (biscuits, rolls, pizza dough, etc.)	Consume by date shown	
Soy Products		
Soy Milk & Soy Dips	7 days	
Tofu (all varieties)	21 days	
Baby Products		
All baby products		

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 day	Sliced: 3 months; French, loaf: 2 months	
Cakes (angel food, chiffon, sponge)	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 days	7 days	2 months	
Danish, Muffins	2 days	7 days	2 months	

Alameda County Community Food Bank 7900 Edgewater Drive, Oakland, 94621

Phone: (510) 635-FOOD Website: www.accfb.org



Frozen Food Extensions			
Product	Storage Life Past Code Date		
Dairy Products			
Butter	6 - 9 Months after Expiration Date		
Cheese	6 Months after Expiration Date		
Milk	1 Month after Expiration Date		
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 Purchase		
Raw Crayfish, Shrimp, Squid	3-6 Months after Purchase		
Cooked Shellfish	3 Months after Expiration Date		