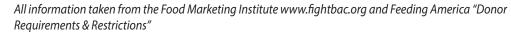
Code dates on products do not indicate when food is unsafe to eat. Please refer to these handy guidelines which only apply to UNOPENED FOOD.





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 best flavor or quality .		

Shelf-Stable Foods Extensions

Product	Storage Life Past Code Date	
Staples		
Beans, Dried (pinto, red, etc)	12 months	
Canned Goods	High Acid (pineapple, tomatoes, pickles, etc.): 18 months Low Acid (meats, beans, corn, soup, etc.): 5 years	
Cereal (hot and cold varieties)	12 months	
Coffee and Decaf	Ground in Cans: 2 years 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	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	<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 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		

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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			