

Infographic: Date Labeling Confusion Contributes to Food Waste

Institute of Food Technologists



COMMON TERMINOLOGY

SELL BY The date, determined by the food product manufacturer, by which the food at retail should be sold. Typically ONE-THIRD of the product's shelf life remains after sell by date for consumer use at home.

USE BY The date, determined by the food product manufacturer, by which the food should be consumed. Products should be discarded after the "use by" date.

BEST BY Date by which the product should be consumed for ideal quality.

Inconsistency in date labeling contributes to misunderstanding about how dates on labels relate to food quality or safety.



This misunderstanding is among the factors contributing to food waste.

- Here's what can be done about it:
- COLLABORATE** to develop a simple workable solution to address the challenges faced by food manufacturers, retailers, government officials, consumers, and other stakeholders.
 - ALIGN** to develop a more consistent date-marking system that considers on-package storage instructions.
 - PROVIDE** clear, simple consumer direction on food quality and safety.
 - CONDUCT** more research to evaluate and further develop indicator technologies (e.g., time and temperature monitoring devices) that could provide information relating to food product quality or safety.

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Confusion over date labeling leads to large amounts of wasted food. (**Institute of Food Technologists**)

Read: [Date Labeling Confusion Contributes to Food Waste](#) [1]

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[1] http://www.eurekalert.org/pub_releases/2014-06/ioft-dlc062314.php