



## DO YOU KNOW THE DIFFERENCE?

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### WHAT IS THE EXPIRY DATE?

The Expiry Date is reported on packets or labels of some food with the wording "to be consumed **WITHIN**" followed by **DAY, MONTH and YEAR**, where applicable.

It defines the date within which a food must be mandatorily consumed. A food is expired from the day following the date reported on the packet. A food not consumed after the expiry date cannot be sold anymore. If it is eaten after the expiry date, the consumer could incur in risks for his or her own health.



### WHAT IS MDD?

The Minimum Durability Date or MDD is reported on packets with the wording "to be **BEST** consumed within" followed by:

1. **DAY / MONTH** for lower shelf life
2. **MONTH / YEAR** between 3 months and 18 months
3. **YEAR** if over 18 months

The MDD is the date till which a food product preserves its specific properties, in suitable storage conditions.

### **A FOOD WHICH HAS EXCEEDED THE MDD IS NOT EXPIRED!**

The products with MDD reached or exceeded **ARE NOT DANGEROUS FOR THE CONSUMERS' HEALTH**, therefore they can still be consumed and **DONATED** to people in need. Consumption is not forbidden at all, there is no risk for the health.

*The minimum durability date is not mandatory for fresh fruit and vegetables (unless they are peeled or cut), wine and vinegar, crystallized salt and sugar, bakery products like bread and focaccia, fresh pastries, alcoholic beverages with a percentage of alcohol higher than 10%, chewing gums and similar products.*

# CONSUMPTION AND USE INDICATIONS RECOMMENDED AFTER THE MINIMUM DURABILITY DATE — MDD \*

 <p><b>PACKAGED BREAD</b> <i>Sliced loaf, sliced bread etc.</i></p> <p><b>7 DAYS</b></p> <p>→ Presence and/or smell of mould, presence of insects.</p>	 <p><b>WATER PACKAGED IN BOTTLES</b></p> <p><b>12 MONTHS</b></p> <p>→ Turbidity, taste alteration.</p>	 <p><b>FLOURS AND CEREALS</b></p> <p><b>1-2 MONTHS</b></p> <p>→ Presence and/or smell of mould, not intact packets, presence of insects.</p>	 <p><b>GROUND COFFEE, COCOA, TEA AND INFUSIONS, ETC.</b></p> <p><b>12 MONTHS</b></p> <p>→ Presence and/or smell of mould, non-intact packaging, presence of insects.</p>
 <p><b>JAMS AND PRESERVES</b> <i>Pulses, peeled tomatoes, tomato passata, vegetables, etc.</i></p> <p><b>1-2 MONTHS</b></p> <p>→ Containers altered (swelling), presence of mould, not intact containers.</p>	 <p><b>DRINKS AND UHT DRINKS</b> <i>Fruit juices, milk etc.</i></p> <p><b>6 MONTHS</b></p> <p>→ Alteration of taste, colour / smell, alteration of the packaging, sedimentation, packaging not intact.</p>	 <p><b>FROZEN PRODUCTS</b> <i>Vegetables, fish, ice cream, etc.</i></p> <p><b>1-2 MONTHS</b></p> <p>→ Presence of cold burns or ice crystals.</p>	 <p><b>FREEZE-DRIED POWDER PRODUCTS</b> <i>With the exception of products for early childhood Milk, barley, etc.</i></p> <p><b>6 MONTHS</b></p> <p>→ Presence and/or smell of mould, non-intact packaging, presence of insects.</p>
 <p><b>SAUCES, SPICES AND HERBS</b> <i>Mayonnaise, ketchup, mustard, etc.</i></p> <p><b>6 MONTHS</b></p> <p>→ Presence and/or smell of mould, non-intact packaging, presence of insects.</p>	 <p><b>SHELL EGGS</b> <i>Storage in the refrigerator, to be eaten only after cooking.</i></p> <p><b>7 DAYS</b></p> <p>→ Bad smell (on opening), cracks in the shell, colour or consistency change in yolk.</p>	 <p><b>DRY PASTA, RICE, COUS COUS, BRAN FLOUR, FLOURS</b> <i>Dry biscuits, muesli, breakfast cereals, crackers, breadsticks, etc.</i></p> <p><b>1-2 MONTHS</b></p> <p>→ Presence and/or smell of mould, non-intact packaging, presence of insects.</p>	 <p><b>READY-MADE CAKES</b> <i>Snacks, panettones, chocolate-based sweet products, etc.</i></p> <p><b>1-2 MONTHS</b></p> <p>→ Presence and/or smell of mould, non-intact packaging, presence of insects.</p>

 Consumption range recommended

→ Characteristics for which food must not be consumed

\* The information reported in the table is taken from the Manual on good operational practices for the organisations dealing with the recovery and distribution of surplus food, developed by FBAO and Caritas Italiana and validated by the Ministry of Health in 2015. To learn more: [www.salute.gov.it](http://www.salute.gov.it).

## DO YOU KNOW THAT IN ITALY A LAW HAS BEEN APPROVED FOR REDUCING FOOD WASTE?

**IT IS LAW 166/2016 (GADDA LAW)**, entered into force on 14 September 2016, which provides the definition of Minimum Durability Date and officially reaffirms that food, even beyond the MDD, can be donated under condition that food is correctly stored and the packaging, coming into contact with the same food, is intact.

NOW YOU KNOW THE DIFFERENCE. IF YOU HAVE ANY MORE QUESTIONS [MANUALE@BANCOALIMENTARE.IT](mailto:MANUALE@BANCOALIMENTARE.IT)

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