

How long can food still be consumed once the best before date has passed?





+6 months



+6 months

+2 months

+2 months



+2 months



+28 days



Many consumers are unsure about the best before date, which often leads to foods that are still enjoyable landing in the trash. The "best before" date is not a "use by" date! With the "best before" date, manufacturers guarantee that their products will maintain their specific characteristics like appearance and consistency. Only products that have a "use by" date have to be thrown away after expiration.

After the expiration of the "best before" date however, products can still be good for days, weeks or even months and therefore have to be tested by the consumer. Use your own senses of sight, smell and taste!

For more information on testing food and its shelf life, visit www.tafel.de/mhd

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Sparkasse Saarbrücken • BIC: SAKSDE55XXX • IBAN: DE21 5905 0101 0090 0160 31 www.tafel-saarbruecken.de

Quellen: Wiener Tafel – der Verein für sozialen Transfer, Verbraucherzentrale Hamburg e.V.

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