

# Use-By vs Best Before Dates

Date marks serve as a guide to how long food can be kept before it begins to deteriorate or may become unsafe to eat.

There are two types of date marking, use-by dates and best-before dates. The food supplier is responsible for placing a use-by or best-before date on food.



## Use-by Dates

A 'use-by' date is the date after which it is estimated the intact package of food, if stored under the conditions specified on the label, should not be consumed because of health and safety reasons.

## Best Before Dates

Foods marked 'best before' are safe to be consumed past their best before date provided they are otherwise fit for human consumption. These foods can be expected to retain their colour, taste, texture and flavour up to the best before date if they have been stored as directed, and are in an unopened package.

Foods marked 'best before' can be sold after that date if the food is not deteriorated or perished.

A business must not sell food past its 'use-by' date.

