

Document Name:	<b>Guide for the application of Date marking to Woolworths Own Brand Products</b>	
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### Rationale:

The use of a Use By Date is to indicate that a product should not be consumed after a specified date as the safety of the food may be compromised. A Best Before Date is to indicate that a product may have a reduced organoleptic quality after the specified date but will not be harmful to the person consuming it.

Woolworths has a commitment to reduce food waste. Therefore where possible, we encourage the use of a Best Before Date where there is no food safety risk past the date marking. By reducing food waste we aim to address the broader issues of food waste, sustainability and food security.

### How a Use By date should be presented:

A Use By date must state the words "Use By" and be followed by the date code which includes the day of month, month and year.

Any date code must be in an easily legible font and greater than or equal to 3mm in height (as per FSANZ standard 1.2.9). It must also be indelible.

For Woolworths Own Brand products, it is also required that date coding be in an easy to read location such as on the front or the top of the packaging. This is to ensure that in stores the date codes of items can be easily identified for stock rotation along with ease of shop for customers.

### 'Use By' dates DO NOT usually apply to the following types of food:

- Shelf-stable foods such as canned foods, cereals, biscuits, soft drink, sauces, confectionery, flour and sugar – these foods either do not contain, or do not support the growth of, food poisoning bacteria.
- Food such as ice cream, frozen vegetables, frozen meals, frozen fish and frozen meat– frozen food does not support the growth of food poisoning bacteria.
- Most raw food such as meat, chicken and fish that are eaten in a cooked state – where the later process kills food poisoning bacteria that may be present.

### Scope of this document:

- The following table provides a guide only for the application of **Use By** date marking for high risk Woolworths own brand and exclusively branded products.
- All other product commodities will be termed **Best Before** except for products with a shelf life greater than 2 years where Batch Code identification will apply.
- For FSANZ standard of date marking please see [FSANZ date marking user guide](#)
- FSANZ date coding decision trees have been attached in Appendix 1 of this document

The safety of each food needs to be considered individually and this table is to be used as a guide. Decision tree and definitions taken from FSANZ Standard 1.2.5. This document is intended as a guide, please consult FSANZ food standard or the relevant Woolworths Quality Specialist with any further enquiries.

**Table 1:** Foods requiring the application of a “Use By” date

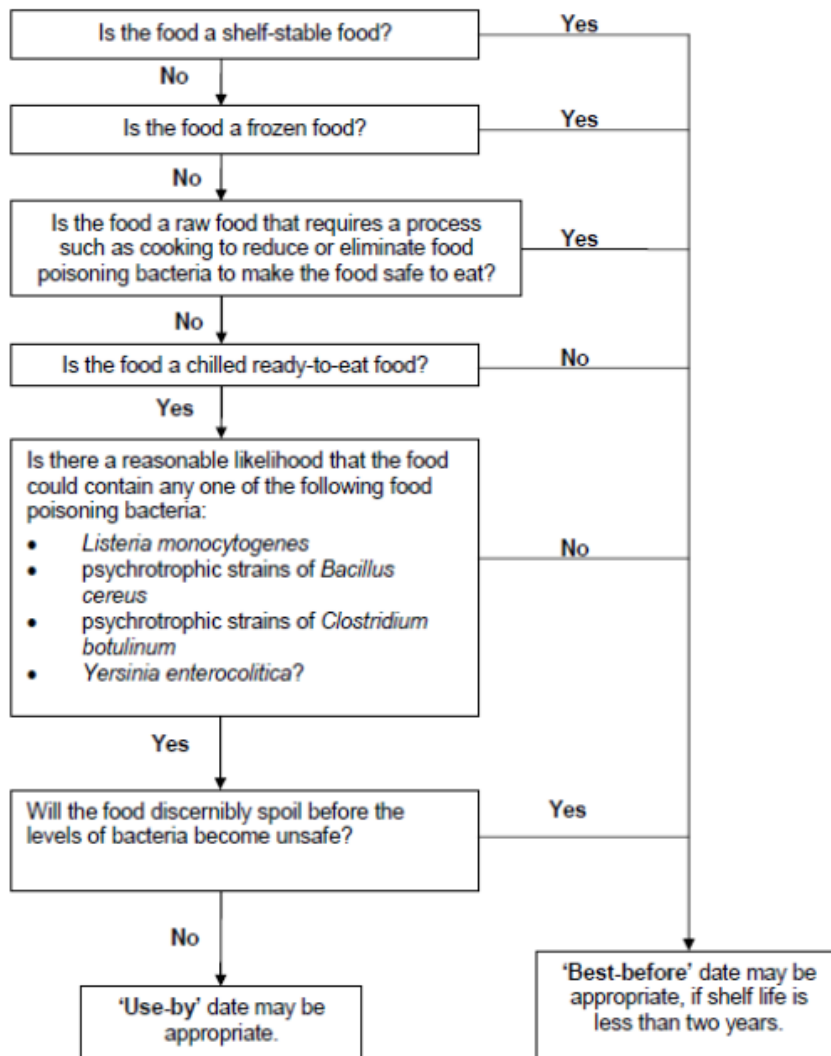
Department	Products
Bakery	Cakes containing fresh cream
	Chilled desserts
	Savoury pies
	Sausage rolls
Beverages	Chilled juices and fresh fruit/vegetable drinks
Chilled	Dips
	Pâté
	Marinated tofu
	Ready to eat/cook vegetarian products eg. falafel, burgers
	Chilled and flavoured milk dairy milk
	Chilled soy milk, almond milk, rice milk and other specialty milks/drinks
	Cheese: high (>50%) moisture and low salt
Cream, excluding sour cream	
Deli	Antipasto
	Cured, cooked or smoked ready to eat meats
	Sliced/shaved prepacked smallgoods eg. ham, chicken, turkey, salami
	Smallgoods intended for further cooking eg bacon and frankfurts
Grocery	Baby formula
Produce	Prepacked cut fruit and vegetables
	Vegetable meal kits
	Sprouts and alfalfa
Ready to eat	Sandwiches
	Sushi/sashimi
	Salads
Ready to eat/reheat	Party platters
	Chilled soups
	Chilled prepared meals and snacks
	Chilled fillos, crepes, pastries, pies and quiches
	Ready to eat pizza and pasta
	Fresh noodles
Ready to reheat meat	
Seafood	All chilled ready to eat seafood

APPENDIX 1

FSANZ Decision tree: applying a 'use-by' date for safety issues

The following decision tree provides an outline of the steps involved in a decision about whether a 'use-by' date needs to be applied to a food for safety reasons.

Figure 1:

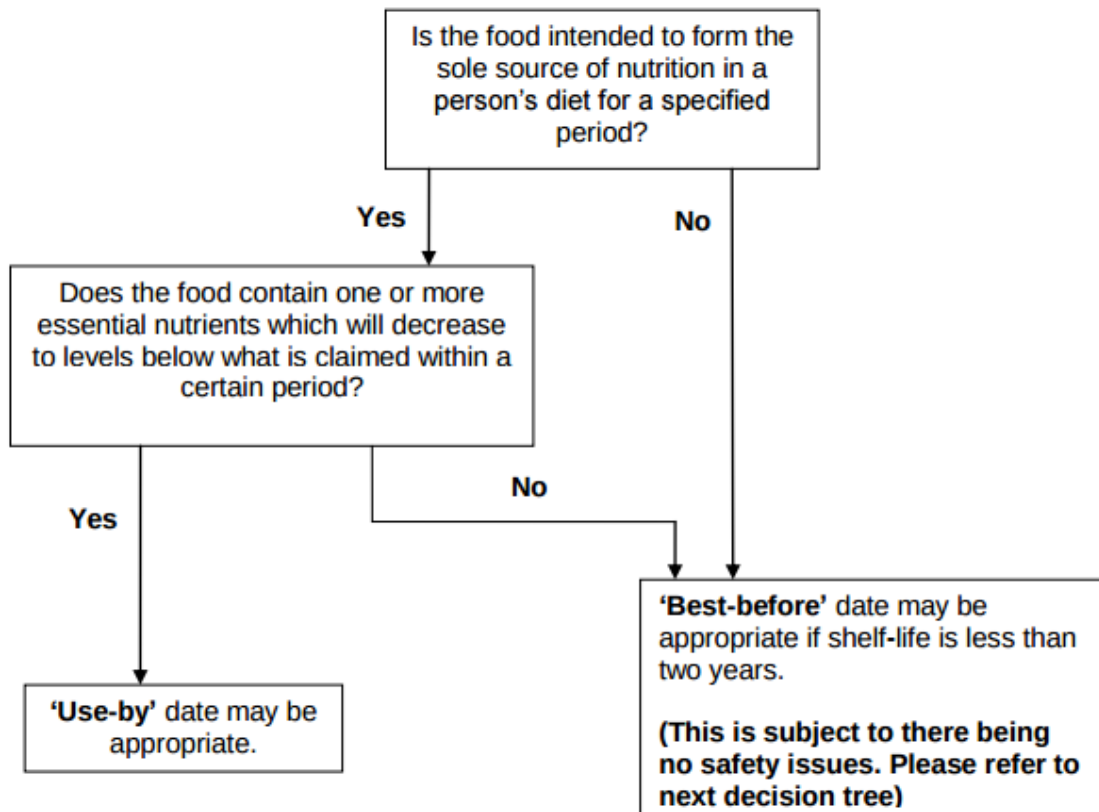


Source 'FSANZ Date Marking, User Guide to Standard 1.2.5 – Date Marking of Food'

**FSANZ Decision tree: applying a 'use-by' date for health reasons**

The following decision tree provides an outline of the steps involved in a decision about whether a 'use-by' date needs to be applied to a food for nutritional integrity reasons.

**Figure 2:** FSANZ Decision tree: applying a 'use-by' date for health reasons



Source 'FSANZ Date Marking, User Guide to Standard 1.2.5 – Date Marking of Food'

APPENDIX 2

AMENDMENTS RECORD

Products added:

- Marinated tofu
- Ready to eat/cook vegetarian products
- Cakes containing fresh cream
- Vegetable meal kits
- Ready to eat meats
- Fresh noodles
- Cream, excluding sour cream

Products removed:

- Chilled pet food
- Buttermilk
- Nutritional supplements (requires expiration date)

Amended:

07/01/2011 version	18/01/2016 version
Chilled juices	Chilled juices and fresh fruit/vegetable drinks
Salads: fresh cuts	Prepacked cut fruit and vegetables
Meat: cooked/smoked, poultry	Cured, cooked or smoked ready to eat meats
Ready to eat: sprouts	Sprouts and alfalfa
Smallgoods: pre pack products, eg ham, chicken, turkey, salami, devon knobs, etc	Sliced/shaved prepack smallgoods eg. ham, chicken, turkey, salami