

UNDERSTANDING FOOD DATE LABELS TO PREVENT FOOD WASTE

FOOD WASTE FACTS

FOOD IS THE MOST PREVALENT ITEM IN CALIFORNIA'S WASTE STREAM

6 MILLION TONS
OF FOOD WASTE IS THROWN AWAY EVERY YEAR BY CALIFORNIANS

SOURCE: CALRECYCLE

68%

OF FOOD WASTE ENDS UP IN LANDFILLS

SOURCE: U.S. EPA



FOOD INSECURITY

1 IN 4 CALIFORNIANS ARE FOOD INSECURE (10 MILLION)



WHAT DOES IT MEAN?

FOOD INSECURITY IS THE DISRUPTION OF FOOD INTAKE OR EATING PATTERNS DUE TO LACK OF MONEY & OTHER RESOURCES

SOURCE: CA ASSOC. OF FOOD BANKS

WHAT'S IN A FOOD DATE LABEL? QUALITY VS. SAFETY DATE



20% OF CONSUMER FOOD WASTE IS CAUSED BY **CONFUSION OVER DATE LABELING**

SOURCE: FDA

NEW LABELS FOR QUALITY & SAFETY

WHAT'S AB 954?

It requires CDFA to publish information encouraging food manufacturers, processors and retailers to voluntarily use the following terms:

"BEST IF USED BY"
"BEST IF USED OR FROZEN BY" = QUALITY DATE OF A PRODUCT

"USE BY"
"USE BY OR FREEZE BY" = SAFETY DATE OF A PRODUCT

In accordance with AB 954, CDFA encourages food distributors and retailers to develop alternatives to consumer-facing "sell by" dates, which are confusing and contribute to food waste.

MAKE A DIFFERENCE

HELP PREVENT FOOD INSECURITY & REDUCE FOOD WASTE!



BRING A SHOPPING LIST



THINK BEFORE YOU BUY



EAT YOUR LEFTOVERS

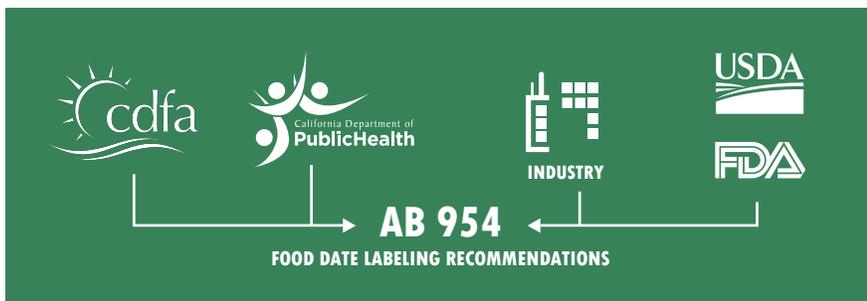


STORE FOOD PROPERLY



FREEZE FOOD

INDUSTRY AND CONSUMER PARTICIPATION



LET'S INCREASE FOOD RECOVERY

