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

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?

“BEST IF USED BY” “BEST IF USED OR FROZEN BY”
“USE BY” “USE BY OR FREEZE BY”

QUALITY DATE OF A PRODUCT 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.

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

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

AB 954 FOOD DATE LABELING RECOMMENDATIONS

LET’S INCREASE FOOD RECOVERY

Data as of 2/2021