



Lignes Directrices Pour Aliments Non Ouverts Date Limite De Consommation

	Température Ambiante	Réfrigéré	Congelé	En boîte/ En conserve	En boîte/ Emballé
Fruits et Légumes	Frais 2 jours	Frais – 1–4 semaines selon le produit	1 an	1 an	-
Pain	1 semaine	2 semaines	1 mois	-	1 semaine
Céréales	-	-	-	-	6-12 mois
Viande Crue	2 heures ou moins	0 jours	6 mois	-	-
Charcuteries	2 heures ou moins	5-7 jours	2-3 mois	1 an	-
Laiterie Pasteurisée	2 heures ou moins après ouverture	2 weeks (after opened/ reconstituted)	6 mois	1 an	-

Note: To be used as a guide only

Best Before Date - Also known as a durable life date, tells you when the durable life period of a prepackaged food ends. Durable life means the anticipated amount of time that an unopened food product, when stored under appropriate conditions, will retain its: freshness, taste, nutritional value, or any other qualities claimed by the manufacturer.

Developed by Food Banks Canada. This information is to be used as a guide only. It was developed based on general knowledge, industry practices and the understanding that best before dates are about sensory quality. Canadian Food Inspection Agency, Date Labelling on Pre-packaged Foods, Date Modified: 2013-07-07, Available at: <http://www.inspection.gc.ca/food/information-for-consumers/fact-sheets/labelling-food-packaging-and-storage/date/eng/1332357469487/1332357545633>.

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