



Temporary BBE Extensions

On behalf of Kraft Heinz

At Kraft Heinz we have been working on how we can support our customers through this unique and challenging time.

One of the elements we have been working on is to authorise temporary extensions to BBE dates based on an accelerated review of products' stability, historical data, formulation, complaints and our experience with our product portfolio.

This temporary extension applies only for products currently in stock. In confirming temporary extensions, we can assure you that the product is still safe to eat within these extended times, but we cannot guarantee quality parameters like taste, smell and colour which may deteriorate beyond original confirmed BBE.

The products for which we can confirm temporary BBE extensions are as per the below list.

COUNTRY	EPN	DESCRIPTION	Closed Shelf life (months/days)	Temporary Closed shelf life (days)
UK	71997700	HNZ Mayonnaise Pail (1) 10lt	240 days	365 days
UK	71325512	HNZ Tomato Ketchup (2) 2.55kg	456 days	540 days
UK	71156803	HNZ Tomato Ketchup (2) 4lt	365 days	540 days
UK	74001911	HNZ Tomato Salsa (2) 2.15lt	365 days	450 days
UK	76013779	HNZ Salad Cream (2) 2.35kg	365 days	450 days
UK	71325703	HNZ Tartare Sauce (2) 2.15lt	270 days	365 days
UK	71219703	DAD Tomato Ketchup (2) 4lt	365 days	450 days
UK	71182800	HP Sqme Sauce (GB)(100) 26ml	240 days	270 days
UK	76002841	HNZ Sqme Tartare Sauce (GB)(100) 26ml	270 days	360 days
UK	76003324	HNZ Horseradish Sauce (200) 10ml	180 days	270 days
UK	76003325	HNZ Dijon Mustard (250) 7ml	360 days	450 days
UK	76003387	HNZ Tartare Sauce (200) 10ml	180 days	270 days
UK	76003388	HNZ Tomato Ketchup (200) 10ml	270 days	360 days
UK	76003389	HNZ Light Mayonnaise (200) 10ml	180 days	270 days
UK	76011414	HNZ Salad Cream (6) 875ml	365 days	450 days
UK	76013285	HNZ Balsamic Dressing EU (6) 800ml	365 days	450 days

Regards

Frank Bombeek

EMEA Food Safety & Quality Zone Lead

Beyond Best Before End Guidance






This guidance is supported by the Federation of Wholesale Distributors (FWD) and endorsed by the FWD Primary Authority, on the sale of food approaching or past its Best Before date. The durations beyond Best Before for different product types have been drawn from the published guidance : Redistribution Labelling Guide, produced by WRAP updated April 2020, in conjunction with the Food Standards Agency and the Department for Environment Food and Rural Affairs (https://wrap.org.uk/sites/files/wrap/Surplus_food_redistribution_labelling_guide.pdf)

The WRAP document seeks to minimise the waste of good food by providing guidance on determining whether products are fit to eat and redistributable after their 'Best Before' date. All food businesses are urged to implement this guidance wherever possible.

The 'Best Before' date relates to food quality. Food with a 'Best Before' date can be sold, redistributed and consumed after this date. Providing food is stored in appropriate conditions – i.e. as instructed on the label by the manufacturer – and has not become otherwise contaminated, it will be safe to consume for a period of time after the 'Best Before' date has passed, but it may not be at its best.

Guidance for Specific Product Types

(extract from WRAP publication)

Category	Labelling	Duration																																
 Ambient	Ambient includes a wide range of food that is found in cans, jars and packets. Typically such food carries a 'Best Before End' date and a long shelf life.	There are many examples of organisations selling ambient items for a long period after the 'Best Before' date has passed. In each case there is a precedent of working with the manufacturer to obtain an extension certificate based on assurances about food safety and quality.																																
		<table border="1"> <thead> <tr> <th>Pack Type</th> <th>Product</th> <th>Extended life beyond 'Best Before'</th> <th>Additional checks prior to redistribution</th> </tr> </thead> <tbody> <tr> <td>Packet</td> <td>Crisps</td> <td>1 month</td> <td>Visual check: confirm absence of staleness; confirm pack integrity maintained.</td> </tr> <tr> <td>Packet</td> <td>Cake</td> <td>3 months</td> <td>Visual check: confirm pack integrity maintained.</td> </tr> <tr> <td>Packet</td> <td>Biscuits/Cereals</td> <td>6 months</td> <td>Visual check: confirm pack integrity.</td> </tr> <tr> <td>Packet</td> <td>Dried pasta and pulses</td> <td>3 years</td> <td>Visual check: confirm pack integrity.</td> </tr> <tr> <td>Canned foods</td> <td>Soup/Beans/Fish/Meat/etc.</td> <td>3 years</td> <td>Visual check: confirm pack integrity is maintained and can is free from dents.</td> </tr> <tr> <td>Foil pack</td> <td>Dry pasta/Soup mix/etc.</td> <td>3 years</td> <td>Visual check: confirm pack integrity.</td> </tr> <tr> <td>Jars</td> <td>Jams/Condiments/Sauces</td> <td>3 years </td> <td>Visual check: confirm integrity of seal and jars free from damage.</td> </tr> </tbody> </table>	Pack Type	Product	Extended life beyond 'Best Before'	Additional checks prior to redistribution	Packet	Crisps	1 month	Visual check: confirm absence of staleness; confirm pack integrity maintained.	Packet	Cake	3 months	Visual check: confirm pack integrity maintained.	Packet	Biscuits/Cereals	6 months	Visual check: confirm pack integrity.	Packet	Dried pasta and pulses	3 years	Visual check: confirm pack integrity.	Canned foods	Soup/Beans/Fish/Meat/etc.	3 years	Visual check: confirm pack integrity is maintained and can is free from dents.	Foil pack	Dry pasta/Soup mix/etc.	3 years	Visual check: confirm pack integrity.	Jars	Jams/Condiments/Sauces	3 years 	Visual check: confirm integrity of seal and jars free from damage.
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 Frozen	On the packaging of frozen food there is an indicative guide stating how long the food can be stored using freezers of a given star rating, for optimal quality. The products are usually labelled 'Best Before End'.	If items have been stored frozen at the FBO in accordance with regulations, they will be safe to eat for months after the 'Best Before End' date. In some cases (for example frozen pork cuts, minced pork products, pizzas with ham and pepperoni, kippers and mackerel) it would be advisable to confirm any potential to donate food after the 'Best Before End' date with the manufacturer (as these products are more likely to be affected by changes in taste even when frozen). The star-rating storage life reflects the length of time the product is likely to remain in good condition. Eventually, even well-frozen food will deteriorate and become unpalatable, whilst still remaining safe to eat.																																