

PRE-PACKAGED FOODS WHOSE DURABILITY IS DETERMINED BY SPECIFIC DECREES

The legislation currently in force provides that for some types of food, the durability is established by special decrees, and therefore is not a discretionary choice by the manufacturer or packer or, in the case of imported products, by the first seller established within the European Union.

Below are some cases:

- **“Dairy pasteurized milk”** and **“high quality dairy pasteurized milk”**: durability (to be indicated with the expiry date) shall not exceed 6 days, excluding the day of heat treatment.
- **“Raw milk”**: (sold through vending machines): the date of milking and the expiry date shall be indicated in a clear and visible way. The expiry date shall not exceed 3 days after the date of milking.
- **“Microfiltered pasteurized milk”**: durability (to be indicated with the expiry date) is 10 days after packaging.
- **“Long-life milk”** or **“UHT”** Ultra High Temperature milk (which has undergone continuous heat treatments at temperatures of 131°C - 150°C for 1 – 15 seconds, followed by aseptic packaging): the date of minimum durability is 90 days after packaging.
- **“Sterilized long life milk”**: (that has undergone heat treatments at temperatures of 116°C - 120°C for 20 minutes): the date of minimum durability is 180 days after packaging.
- **“Eggs”**: have a date of minimum durability established by the Commission Regulation (EC) No 589/2008. This date is fixed at not more than 28 days after laying. Where the period of laying is indicated, the date of minimum durability shall be determined from the first day of that period.
- **“Extra-virgin olive oil”**: the date of minimum durability within which the product maintains its organoleptic properties in adequate treatment conditions, shall not exceed 18 months from bottling date. It must be indicated with the lettering “best before”, followed by the date.
- **“Ham steak”** packaged in pieces, which has not undergone pasteurization after packaging: the date of minimum durability shall not exceed 60 days after the date of packaging.
- Sliced or otherwise portioned **“ham steak”**: the date of minimum durability shall not exceed 30 days after the date of packaging.
- **“Dried mushrooms”**: durability (to be indicated with the date of minimum durability) shall not exceed 12 months from the date of packaging.
- **“Fresh pasta”** sold loose: durability shall not exceed 5 days from the date of production.

RELEVANT LEGISLATION:

Decreto legislativo 109/1992.

Decreto Ministero Politiche Agricole e Forestali di concerto con Ministero delle Attività Produttive e Ministero della Salute 24 luglio 2003.

Decreto legge 24 giugno 2004, n. 157, convertito in legge, con modificazioni, Legge 3 agosto 2004, n. 204.

Decreto Ministero della Salute del 12 dicembre 2012.

Regolamento (Ce) n. 589/2008.

Legge 14 gennaio 2013, n. 9.

Decreto Ministero Attività produttive 21 settembre 2005.

Decreto del Presidente della Repubblica 14 luglio 1995, n. 376.

Decreto del Presidente della Repubblica

9 febbraio 2001, n. 187.