

# Appendix 3: Generic Food Donation Guide

Table 2: Adapted from OzHarvest's guidelines

<b>Fruit And Vegetables</b>	All <b>edible</b> fruit and vegetables.  We will not collect damaged products, e.g., mouldy, leaking, cuts and bruises.
<b>Meat</b>	<b>Up to Use By date or Best Before date</b> - Please remove unsold items from your shelves and store them in the cool room ready for collection).  The sealed inner packaging must be intact.
<b>Dairy, e.g., milk, yoghurt, cream, Cheese</b>	<b>Up to Use By date or seven days past Best Before date</b> - Please remove unsold items from your shelves and freeze them immediately in the cool room ready for collection.
<b>Eggs</b>	<b>Up to Use By date or seven days past Best Before</b> - Chilled or ambient only  Please do not freeze the eggs
<b>Prepared Meals, Packaged Deli Products</b>	<b>Up to Use By date or seven days past Best Before</b> - Please remove unsold items from your shelves and chill or freeze them immediately.  The sealed inner packaging must be intact.
<b>Dry Goods (Shelf-Stable Groceries)</b>	<b>Up to 3 months / 90 days past Best Before.</b>  Packaging can be battered, but the seal protecting the food must be protected.
<b>Baked Products</b>	Cakes, muffins, bread, pastries etc. Please remove unsold items from your shelves and store them in the cool room ready for collection.  Charities may only sometimes take all the fresh bread as they only take what they need.
<b>Drinks, e.g., water, dairy, soft drinks (no alcohol)</b>	<b>Up to 3 months past Best Before.</b> Chilled dairy drinks – Up to Use By date or seven days past Best Before
<b>Other Products in the Store</b>	<b>I.e., pans, socks, toiletries, nappies etc</b>  These items can also be taken, as long as there is room in the transport vehicle.