



# Does extra on-pack information impact consumers' understanding of expiry dates & food waste behaviour?

### Introduction

Misunderstanding of expiry dates (use-by, best-before) has been identified as one of the causes of food waste at the household level. In a prior online study, extra date-marking information on product packages positively affected consumers' hypothetical decisions to use or discard expired foods. The current study aimed to extend these findings to more realistic food management situations.

### Method

Under a cover story, 42 participants created a snack platter using 12 ready-to-eat products (6 use-by, 6 best-before) with fictive expiry dates (4 non-expired, 8 expired). Date stickers occurred in two conditions (between-subjects):

- containing extra information in the form of a visual symbol plus explanatory text (best-before: "Often good after date. Look, smell and taste"; use-by: "Do not use after date") (N=19)
- containing no extra information (N=23)

Subsequently, participants filled out a questionnaire and engaged in a group discussion during which the snack platters were served.

### Conclusion

This is the first study to show that on-pack date-marking cues positively affect consumer food management practices in a realistic setting. Findings highlight the potential of on-pack communication in helping consumers to distinguish between use-by and best-before dates. As behavioral effects occurred irrespective of consumers' understanding of date-marking terminology, findings imply that educational date-marking activities should explicitly target the associated action (what to do with expired foods) to impact food waste behaviours.

#### Information

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## Main findings

- Extra on-pack information elicited different waste behaviour for expired foods with use-by versus best-before dates, but no difference was found in understanding of datemarking terminology
- Extra information discouraged serving of (and tasting of some) products past the use-by date
- Extra information encouraged tasting of some products past the best-before date
- Expired best-before products were hardly discarded regardless of extra information
- Almost all consumers distinguished between typical use-by and bestbefore foods (raw meat vs. sugar), but a quarter reversed the corresponding date-marking terms

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