



Section 7, Storage and Conditions of Use

In this section, you will learn:

- ▶ When is a description of storage conditions required and how should it be indicated?
- ▶ When are conditions of use required and how should they be indicated?

Description of storage conditions

The indication is required when the food's preservation to the stated best before or use-by date requires a storage temperature other than room temperature or other special storage or use conditions.

The description of storage conditions must always be included for foods that are highly perishable from a microbiological point of view.

Storage conditions must always be described if it is possible that the buyer does not know how the product should be stored.

The description of storage conditions may also apply only to products after opening.

For example:

"Refrigerate in 6 °C after opening. Consume within 4 days."

A description of storage conditions must be provided for **non-prepacked** foods to consumers in retail sale, if necessary.

Description of storage conditions in specific legislation

Specific legislation requires the description of storage conditions in the packaging of certain foods. For example:

Ware potatoes

The packaging of ware potatoes must indicate the storage conditions and date of packing or best before date.

The description of storage conditions may be made as follows, for example: "Store away from light at a temperature of up to +10 °C."

Frozen food

In addition to the best before date, frozen foods must indicate the time that buyers can store the frozen food and instructions on storage conditions that include the storage temperature. The special labelling of quick-frozen and frozen foods are described in detail in Section 9, Other mandatory information.

For further information on the description of storage conditions, see sections 6.12 and 7.1 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

Conditions of use

The food's packaging must include conditions of use if it would be otherwise difficult to make appropriate use of the food.

The instructions are required when their absence may cause a financial or health hazard, or when it is possible that the product may otherwise be used incorrectly.

Conditions of use may also be warning labels or serving instructions. Specific legislation requires the addition of warning labels for certain products, such as false morels (Decree of the Ministry of Agriculture and Forestry on requirements for certain food products 264/2012, section 5).

Conditions of use (cooking recipe) should always be included for foods that require preparation, such as dry soup mixes.

Conditions of use must always be included if consumers are unfamiliar with the product.

Non-prepacked foods

Conditions of use must be provided to consumers for non-prepacked at the place of retail sale, if necessary.

Indicating conditions of use

Conditions of use must be indicated with words and numbers. Pictures and symbols alone are not sufficient and may only be used as an additional means of presenting the information.

For further information, see sections 6.13 and 7.1 of the Food Information Guide for Food Supervisors and Food Operators (in Finnish and Swedish).

You can test your knowledge with the revision exercises found in Section 11 of this guide.

Summary

- ▶ A description of storage conditions must be included for products with a storage temperature other than room temperature, or which require other special storage conditions.
- ▶ Conditions of use must be included if it would be otherwise difficult to make appropriate use of the food.