

Ensuring Safe Food Donation – Suitability of Food Items



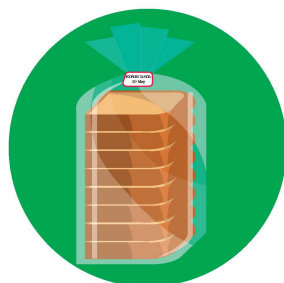
Suitable for donation



Dry goods in original packaging (e.g. biscuits, dry beans, dried fruits)



Non-perishables that don't require temperature control (e.g. rice, flour, canned goods)



Bakery products without cream, custards, or meat fillings (e.g. plain bread)



Whole, fresh fruits and vegetables (uncut and unpeeled)



Donate with extra care

Ensure proper temperature control and follow good food safety practices



Pre-packaged meals (e.g. bento meals)



Hot prepared/cooked food (e.g. grilled chicken, sandwiches)



Frozen prepared food (including frozen cooked food), meat, or seafood products



Dairy products (e.g. milk, cheese, butter)



Avoid donating due to higher food safety risks



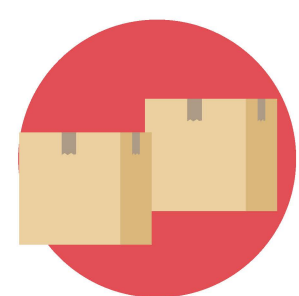
Food prepared, cooked, cooled, or reheated at home



Food in damaged packaging (e.g. dented, swollen, leaking, or rusted cans)



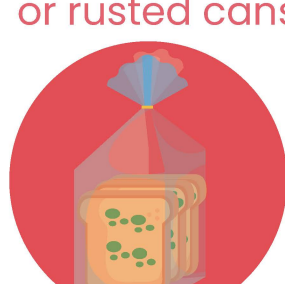
Food past its labelled date mark



Food designated for destruction or re-export



Food previously served to consumers (e.g. food offered at a buffet, even if untouched by any customer)



Food with signs of spoilage (e.g. off smell, slimy layer, mould, unusual colour)



Trade sample food (e.g. leftovers after trade shows)



Unpasteurized milk and milk products