



APPROPRIATE FOOD FOR DONATION

IT'S EASY TO GET STARTED

Ever considered food donation but thought it wasn't a fit for your type of business? [Processors and manufacturers can donate food](#). Community organizations use bulk or raw ingredients for meal programs or community kitchens, and many also process, repackage, and redistribute donated food.

Identify community food programs that use different types of food (prepared food, bulk ingredients, etc.), and work together to find uses for your donations. Every community has local organizations that can make good use of good food (p.8). Community Food Centres Canada provides a list of **Good Food Organizations** that "offer healthy and dignified food programs in their communities."

A WIDE RANGE OF INGREDIENTS AND FOOD CAN BE OFFERED FOR DONATION. WHAT MIGHT YOU DONATE?

NON-PERISHABLE INGREDIENTS	PERISHABLE INGREDIENTS AND PRODUCTS	SUPERFICIAL LABEL OR PACKAGE ERRORS
<ul style="list-style-type: none"> • Donate to organizations that re-package, process, or prepare meals. 	<ul style="list-style-type: none"> • Anticipate when refrigerated or frozen foods won't be used or sold. • Freeze food to maintain freshness and extend shelf life - label with the freezing date • Donate to organizations that re-package, process, or prepare meals. 	<ul style="list-style-type: none"> • Ensure packaging error does not affect food safety (p.27). • Provide accurate allergy, tracing, and ingredient information. • Donate for processing or cooking only (nobody should feel like they are getting "seconds" or potentially unsafe foods in a grocery hamper).
PROCESSING ERRORS OR FOODS NOT TO SPECIFICATION	DISCONTINUED, LEFTOVER SEASONAL/PROMO PRODUCTS, OR CANCELLED ORDERS	AESTHETIC IMPERFECTIONS
<ul style="list-style-type: none"> • Ensure errors do not affect food safety or palatability (e.g., wrong dairy fat %). • Correct labels or provide accurate information. 	<ul style="list-style-type: none"> • De-package or re-label items if you have concerns about distributing branded items (p.18). 	<ul style="list-style-type: none"> • Ensure foods are safe and palatable. • Donate foods that have slight colour variation or bruised/misshapen raw produce for processing, cooking, or other uses that will be unaffected by cosmetic flaws.

Best before dates are not indicators of food safety. You can donate many foods at, near, or past their best before date (BBD) (p.30). Check with the recipient organization for their BBD policies.

See Date Stamps & Labels Fact Sheet to learn more.

NOT ALL FOODS ARE SUITABLE FOR DONATION

NEVER DONATE

Expired foods

Unlike best before dates, expiry dates are strict. Discard expired foods.

Items with compromised food safety

Damaged or mishandled foods, or perishables without cold chain maintenance, may be unsafe.

Unpasteurized “raw” milk

Re-pasteurize or discard incorrectly pasteurized products.

Alcoholic beverages, medicines, or edible marijuana products.

SPECIAL CONSIDERATIONS

Policies for **ungraded eggs and unpasteurized juices** vary by jurisdiction. Check with local public health authorities and ensure appropriate labels.

Opened packages used only in licensed premises may be suitable if you can provide product history and recommended uses.

Nutritional supplements & infant formula are in high demand by some food programs, but others do not accept them.

Uninspected meat or wild game usually can't be donated, but some regions allow wild game through special access programs.

WHERE IN YOUR SUPPLY CHAIN DO QUALITY FOOD OR INGREDIENTS GO UNUSED?

Anticipate unused foods and donate them **before** they deteriorate.
Or, extend your wholesale pricing to order needed items on behalf of a local organization.

