

**(Jordanian Standard) JS 288:1994**

**Foodstuff-Shelf life of foodstuff**

**The Standards and Measures Corporation  
The Hashemite Kingdom of Jordan**

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## Scope .1

This standard is designated to specifying the validity period for a group of foodstuff prepared for human consumption.

## Definitions .2

### **2-1 Validity Period:**

Is the period between the date of production and the date of expiry of the foodstuff for human consumption. This period must be stated in clear and legible figures and words on the card kept under good storage conditions.

### **Validity for human consumption** 2-2

Is the validity of the foodstuff for human consumption during the period from the Production date and the Expiry date when kept under good storage conditions. However, this foodstuff shall be kept under good storage conditions and undergo clinical and laboratory tests prove that no rattenness has affected its validity for human consumption.

### **Storage Conditions** 3-2

Are the conditions of keeping foodstuff in stores, warehouses or fridges that cope with the nature of the stored foodstuff. The foodstuff shall stay valid for human consumption during the period of time stated on its card according to the JS 493 for 1987 regarding the general rules of food health issues. Instructions and terms issued by the Ministry of Health upon the JS No. 1/79 issued in 1983 shall be deemed as if issued upon this standard.

## Validity Period and its Condition .3

3-1 The production and the expiry dates shall be written on all foodstuff as stated in this standard. This may be indicated in one of the following methods:

3-1-1 The statement “Manufacturing or Production Date (.....)/Expiry date (.....)” provided that such periods are stated..

The following statement may be placed: 2-1-3

“Valid for the period of (...) as from the date of manufacturing (production) stated on the container or its label”

Any statement that indicates the expiry date such as *Use before* or *Sell by* ... etc may be added in addition to the date of manufacturing (production) 3-1-3

A table of month/year to indicate the production and the expiry date may be provided using strokes/dashes to specify the month and year of both dates. 4-1-3

It is permitted to use a stamp indicating the date of manufacturing, production, and expiry on condition that the ink used in this stamp is durable and cannot be removed or wiped off while handling the stuff. 5-1-3

Dates shall be clear and legible.

3-2 Dates of production and expiry shall be written according to the shelf life as follows:

3-2-1 In commodities the shelf life of which is six months or less, the dates of production and expiry in day, month and year.

- 3-2-2 The commodities the shelf life of which is more than six months, the dates of production and expiry in month and year shall be written. In order to calculate the mid term of shelf life, the first day of the production month shall be considered as the date of production and the first day of the month stated of expiry as the date of expiry.
- 3-3 Periods stated on the foodstuff by the manufacturing companies and are less than the period stated in Jordanian Standard cannot be increased or amended in order to be proportional the periods in the Jordanian Standard. These periods shall be complied with as the shelf life period in Jordan.
- 3-4 The following periods shall be the maximum shelf-life periods of foodstuff in this Standard set for human consumption on condition that they be stored under good conditions and proved clinically and laboratory wise to be valid for human consumption. These periods shall be calculated as from the date of production:

<u>Foodstuff</u>	<u>Maximum Validity</u>
<u>One. Milk and its Products</u>	
1. Condensed, concentrated, or evaporated canned milk	15 months
2. Condensed, sweetened canned milk	24 months
3. Butter packaged in special paper and kept in -18°C	12 months
4. Cooled canned butter	24 months
5. Canned processed cheese	24 months
6. Processed non-canned cheese (triangle shape, glasses, blocks)	12 months
7. Dry and semi-dry cheese in round pieces, balls ...etc	12 months
8. All types of cheese kept in a salt solution	12 months
9. Cheese frozen at -18°C	
10. All types of long life milk	06 months
11 Dried milk for infants	24 months
12. Cooled blue cheese	09 months
13. Milk butter (ghee)	36 months*
	18 months**
14. cream and milk frozen items (ice-cream, frozen water products) kept in -18°C	06 months
<u>Two. Meat, Poultry, Fish and their Products</u>	
1. Luncheon canned meat	36 months
2. Canned beef free of starch and cereals	48 months
3. Mutton canned meat free of starch and cereals	36 months
4. Canned Sausage	30 months
5. Canned meat with vegetables	24 months
6. Sardines, Mackerel, and tuna in oil	48 months
7. Sardines, Mackerel and tuna not in oil	24 months
8. Dry packaged powders of soups or sauces	24 months
9. Soups or sauces in cubes or similar forms	18 months
10. Minced meat containing some of the following:	

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\* for types filled in metal cans

\*\* for types filled in other containers

table salt, onion, garlic, black pepper...etc such as beef burger and hamburger.... Etc. kept frozen in -18°C	06 months
11. Dry salted fish	15 months
12. Fish kept in a salt solution	12 months
13. Double smoked fish cooled in 0-3 °C	12 months
14. Double smoked fish kept in -18°C	12 months
15. Luncheon meat or sausage kept in 0-+4°C whether beef, mutton, chicken, pork or mixed meat	04 months
16. Luncheon meat kept frozen in -18°C	12 months
17. Internal processed and canned edible bowels such as liver, kidney and others of cattle, poultry and sheep	24 months
18. Internal bowels of chicken cooled in -1-+4°C	48 hours
19. Internal bowels of chicken cooled in -18°C	06 months
20. Internal bowels of sheep frozen at -18°C	06 months
21. Salami cooled at +2-+°C	04 months
22. Sausage cooled at +2-+4 °C	04 months
23. Salami frozen at -18°C	09 months
24. Sausage frozen at -18°C	09 months
25. Smoked salami frozen at -18°C	12 months
26. Chopped canned meat (pork, beef and mutton)	36 months
27. Internal bowels of sheep cooled and kept at +2-+4°C	6 days
28. Instant soup powders	24 months
29. Canned Anshuaga	24 months
30. Frozen chicken kept at -18°C	15 months
31. Full egg powder	09 months
32. Egg white powder	12 months
33. Egg yolk powder	09 months
34. Packaged Jelly powder	24 months

### Three- Vegetables, Fruit, Cereals and their Products:

1. Vegetables frozen at -18°C	12 months
2. Canned vegetables or grains	24 months
3. sesame cream (Tahini) filled in cans	12 months
4. Halawa	12 months <sup>***</sup>
	06 months <sup>***</sup>
5. Jams, Jelly and Marmalade	36months <sup>***</sup>
6. Canned chick peas, and chick peas in Tahini and canned broad beans (fool)	24 months <sup>***</sup>
7. Natural drink, natural juice and fruit nectar	24 months <sup>+</sup>
8. Fruit Nectar or mixed fruit	24 months <sup>+</sup>
9. Concentrated juice, and sweetened concentrated juice (fruit squash)	24 months <sup>+*</sup>
10. Concentrated juice set for manufacturing	12 months <sup>***</sup>
11. Tomato Juice	18 months if filled in metal or glass

<sup>\*\*\*</sup> 12 months if filled in cans and 06 months if wrapped with a special kind of paper

<sup>+</sup> Whether the container is metal or glass and 12 months for tetrapack (interfaced with aluminum foil, and  
6 months for plastic and transparent plastic containers.

<sup>+\*</sup> 24 months in metal or glass containers, 12 months for frozen juice

	containers
	12 months if filled in other types of containers
12. Ketchup	18 months ; no matter what type the container is
13. Tomato Puree	18 months; no matter what type the container is
14. Whole tomatoes (peeled or not peeled)	18 months; no matter what type the container is
15. Canned Tomato Paste	12 months
16. Tri-concentrate tomato paste	24 months if reserved in Shola-pack and 12 months if kept in jars covered with table salt
17. Biscuits whether sweet or salt of all types and wrapped in special paper or filled in carton containers	12 months
18. Biscuits in metal containers	18 months
19. Stuffed biscuits and covered wafers	12 months
20. Chips of all types	12 months if filled in carton containers lined with a sheet of aluminum
	6 months if filled in plastic bags
21. Dry pastas such as Macaroni and Vermicelli	24 months
22. Corn Flakes	24 months
23. Cereal flakes other than corn	24 months
24. Food Starch	36 months no matter which type the container is
25. Wheat flour filled in >5 Kgs containers	12 months disregarding the method of filling and packaging
26. Dried fruit (figs, raisins, apricots... etc)	24 months
27. Fruit processed in sugar syrups to which sugar is added and kept in the dry form as figs and apricots... etc.	24 months
28. Dates with or without pits or stuffed dates	24 months
29. Dates and Grapes Molasses	24 months
30. Processed fruit kept as a whole or puree and is manufactured with sugar	24 months
31. Sheets of apricot processed jelly juice (Qamraddin) and sheets of grapes processed jelly juice (Malban)	24 months
32. Fruit frozen at -18°c	12 months
33. Canned Mushrooms	24 months
34. Fresh mushrooms cooled at 6°c or less	7 days
35. ready cake mix in the form of powder	18 months
36. Packaged or Canned Pickles	15 months
37. Canned fruit in several forms and kept in a convenient environment	24 months
<u>d. Vegetable Oils and their Products</u>	
1. Vegetable oils of all types filled or packaged such as: corn oil, soya oil... et.	24 months

2. Olive Oil	According to the olive oil standard
3. Vegetable fats and hydrated vegetable oils	36 months if filled in metal cans and 24 months if filled in other types of containers
4. Vegetable cream “sterilized” and long life	9 months
e. <u>Coffee, Cocoa and their products</u>	
1. Instant coffee powder	24 months if in metal, glass, plastic, compound, or aluminum sheet containers. 12 months for usual carton containers
2. Sweetened or non-sweetened Cocoa powder, chocolate powder and Cappuccino	24 months if kept in metal, glass, plastic, compound or aluminum sheet containers. 12 months for usual carton containers and paper bags
3. Plain Chocolate, sweetened chocolate, stuffed chocolate, milk chocolate and chocolate with substitutes of cocoa butter	24 months if kept in metal or glass containers 12 months if kept in carton containers or others
f. <u>Candies, Toffee, and Chewing Gum</u>	
1. Toffee	24 months no matter of which type the container is
2. Chewing gum	24 months
3. Candies and drops of all kinds	36 months no matter of which type the container is
4. sesame, nuts, and coconut sweets wrapped and packaged	18 months
5. Almond drops, nougat , Starch&sugar gum drops (Raha), Jelly sweets	18 months
6. Cake decoration stuff made of sugar	24 months
g. <u>Miscellany</u>	
1. Frozen cooked non canned food, ready to be eaten when heated or recooked and kept at -18°c	6 months
2. Artificial drink powder	24 months if filled in metal, glass, plastic, or aluminum sheet containers 12 months for transparent plastic and ordinary carton containers
3. Nuts processed an roasted with salt or with sugar such as seeds, pistachio, hazel nuts... etc.	15 months if packaged or packaged in vacuum bags, 6 months if packaged in plastic containers
4. Gaseous drinks free from alcohols	12 months if packed in metal or glass containers
5. Fruit cakes kept at 0°c and relative humidity of 70-75%	2 months
6. Frozen paste sheets kept at -18°c	12 months no matter of which filling

7. Custard Powder	and packaging method is used 24 months if filled in metal, plastic or compound containers 12 months for other containers
8. Paste sheets stuffed with meat or any other frozen stuff and kept at -18°C	6 months
9. All types of starters such as mayonnaise, paprika, pudding or sauces of all types (onion, garlic... etc.)	24 months
10. Ready Jelly sweets filled and kept at +2-+4-°C	3 months
11. Beer	12 months
12. Fresh yeast kept at +2-+10°C	One month
13. Active Dry Yeast	24 months if filled in plastic, metal, or glass containers if vacuumed or if kept in an idle gas 6 months for non-vacuumed and not containing idle gas containers
14. Vanilla Powder	24 months
15. Liquid Vanilla	24 months
16. Packaged cakes	9 months if kept in aluminum sheets and metal containers 4 months if wrapped with special paper

- 3-5 In case of foodstuff made in the form of small pieces such as drops, toffee, nougats, chewing gum, ice-cream ... etc and the date of manufacturing and the expiry date are not stated on the label of information, these dates shall be stated on their large containers.
- 3-6 It shall be prohibited to enter foodstuff in Jordan when it has passed over its shelf-life as stated on the container or stipulated herein or in standards related to it; whichever is calculated as from the date of production until reaching the entry port in Jordan. However, foods in the free zones are excluded from this clause as its half shelf-life shall be calculated as from the production date up to the date of samples arrival to the specialized governmental labs.
- 3-7 This standard shall be complementing to all the standards of foodstuff officially adopted in the Kingdom. All the requirements of this Standard shall be applied to the foodstuff the validity of which has been defined according to special standards.
- 3-8 It shall be prohibited to insert labels of production and expiry dates on containers of foodstuff, whether imported or locally manufactured. These dates shall be carved or protruding or printed or sealed with durable non-removable ink and directly on the containers or their labels. Only the producing party can implement this process.
- 3-9 It shall be prohibited to insert dual labels on the containers of foodstuff.
- 3-10 It shall be prohibited to have more than one production date and one expiry date on each of the food containers.
- 3-11 It shall be prohibited to delete, change or tamper the production or the expiry date on the container.



- 3-12 It shall be prohibited to display the expired commodities to be sold for human consumption. These can be manufactured for other purposes.
- 3-13 This standard shall cancel any previous requirements or regulations in contradiction with it regarding the validity period and its requirements.
- 3-14 The validity periods stated on the containers at the country of origin shall be adopted in relation with the food additives.
- 3-15 Items in Appendix No. (1) of this standard shall be excluded from stating the dates of production and expiry.
- 3-16 The Directorate of Standards and Measures shall be considered the only reference regarding all the issues of shelf life and its calculation.
- 3-17 Goods displayed on the local markets and violate the requirements of this standard shall be confiscated and legally disposed with.

#### Appendix No. (1)

The following foodstuff shall be excluded from the requirement of stating the production and expiry dates. They will not be required to be stated at the labels or containers. They shall not be adopted in calculating the half shelf life.

- a.
  - 1. Sucrose (white sugar)
  - 2. Liquid and dry glucose
  - 3. Bee honey
  - 4. Table salt (NaCl), and lemon salt
  - 5. Fresh vegetables and fruit
  - 6. Dried vegetables such as okra and Mlukia
  - 7. Herbs such as anise seed, chamomile, sage, clove, saffron, and fenugreek (Trigonella foenum-graecum) ... etc
  - 8. Salts and chemicals used in food manufacturing
  - 9. Raw chewing gum
  
- 2nd. For the following foodstuff, only the year of harvest needs to be stated:
  - 1. All types of non-processed non canned dry legumes such as: peas, beans, chick peas, broad beans, hyacinth bean, lentils... etc.)
  - 2. Dry grains not processed such as rice, wheat, barley, maize, and oats
  - 3. Green coffee beans
  - 4. Black tea
  - 5. Spices and seasonings
  - 6. Virgin pure olive oil whether local or imported (the year of olive pressing)
  - 7. All types of non-roasted rawnuts.