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**SHELF-LIFE  
DATING OF FOODS**

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## INTRODUCTION TO OPEN DATING

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The diversity of opinions exists regarding the benefits and problems in...  
 Chapter 1 summarizes some of the positions taken by the open...  
 and some consumers, manufacturers, retailers and government...  
 in the United States. It should be noted that presently many...  
 products will carry a closed "code" on their products which...  
 shows to some degree the day it was processed and placed into the...  
 consumer container.