

**Chapter 9**

Use with Section 2

**ENRICHMENT****● Bacteria in Your Life****Expiration Dates**

Have you ever noticed the expiration dates marked on the foods you buy at the grocery store? These dates are marked by the manufacturer of the product to inform you of the last date the store can sell the food. After that date, within a few days to weeks, depending on the type of food, the population of bacteria in the food will make the food unsafe to eat.

**Procedure**

Look in your cupboard and refrigerator at home and find the expiration dates on six foods. Record what you have found in the table below. Then answer the questions that follow.

**Data and Observations**

Food	Expiration date	Location of date	Description of container

**Conclude and Apply**

- Where was the date usually found? \_\_\_\_\_
- Shelf life is how long a food can be stored and is still safe to use. Which food had the shortest shelf life? \_\_\_\_\_
- Which food had the longest shelf life? \_\_\_\_\_  
\_\_\_\_\_
- In what kind of container was the food with the longest shelf life? \_\_\_\_\_  
\_\_\_\_\_
- Why do you think this product has a long shelf life? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_