

Have expiry dates expired?

How to reduce waste, improve consumer satisfaction and improve the bottom line

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The intelligent way to know it's fresh





A white plastic jug with a teal cap is shown against a teal background. A teal graphic overlay, consisting of a circle and a line, connects the jug's label to a callout box on the right.

SELL
BY OCT 14 0853-1

actual
expiry
date

OCT
16

A woman with long brown hair, wearing a pink knitted sweater, is seen from the side, looking at a white refrigerator. The refrigerator has several photos and notes pinned to it. A teal circular graphic is on the right side of the image, containing white text. A teal rectangular box is overlaid on the bottom left of the image, containing white text.

60% of food waste in the UK is still perfectly edible

Having to use
cautious expiry
dates to protect
consumers drives
tremendous waste

The year
was 1973





Originally an
indication of
quality, not safety



We're using the same
expiration dates
(47 years & counting)
even though their
meaning has changed





There is an
opportunity to create
brand loyalty by
increasing consumer
confidence & helping
them waste less

“If things are short-dated,
I buy less of them”

*TLF focus group
research, 2018

For perishable products, overcaution leads to expiry dates being shortened by 2 or 3 days, sometimes more.

If we could add back just 2 of these days, there could be...

**Cuts in retail
waste of***

50%

*As field-tested by
leading global retailers
on perishable products
2011/12

**Cuts in home
waste of***

63%

*Date-code led waste,
WRAP 2013

**Increases in
sales of***

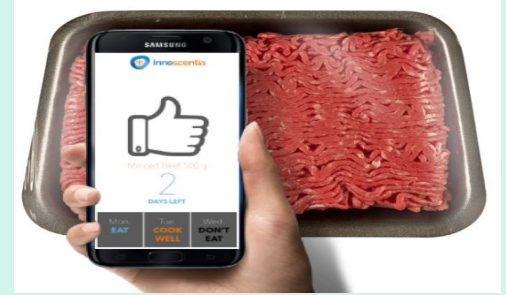
10%

*As field-tested by
leading global retailers
on perishable products
2011/12



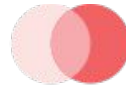
Why does this happen?

1. Longer time to sell before wasting
2. Extra days to consume makes people feel that they will waste less and encourages them buy more
3. Allows people to access better, fresh food, moving away from other categories



That's great!
But why aren't
we seeing more
in the market?

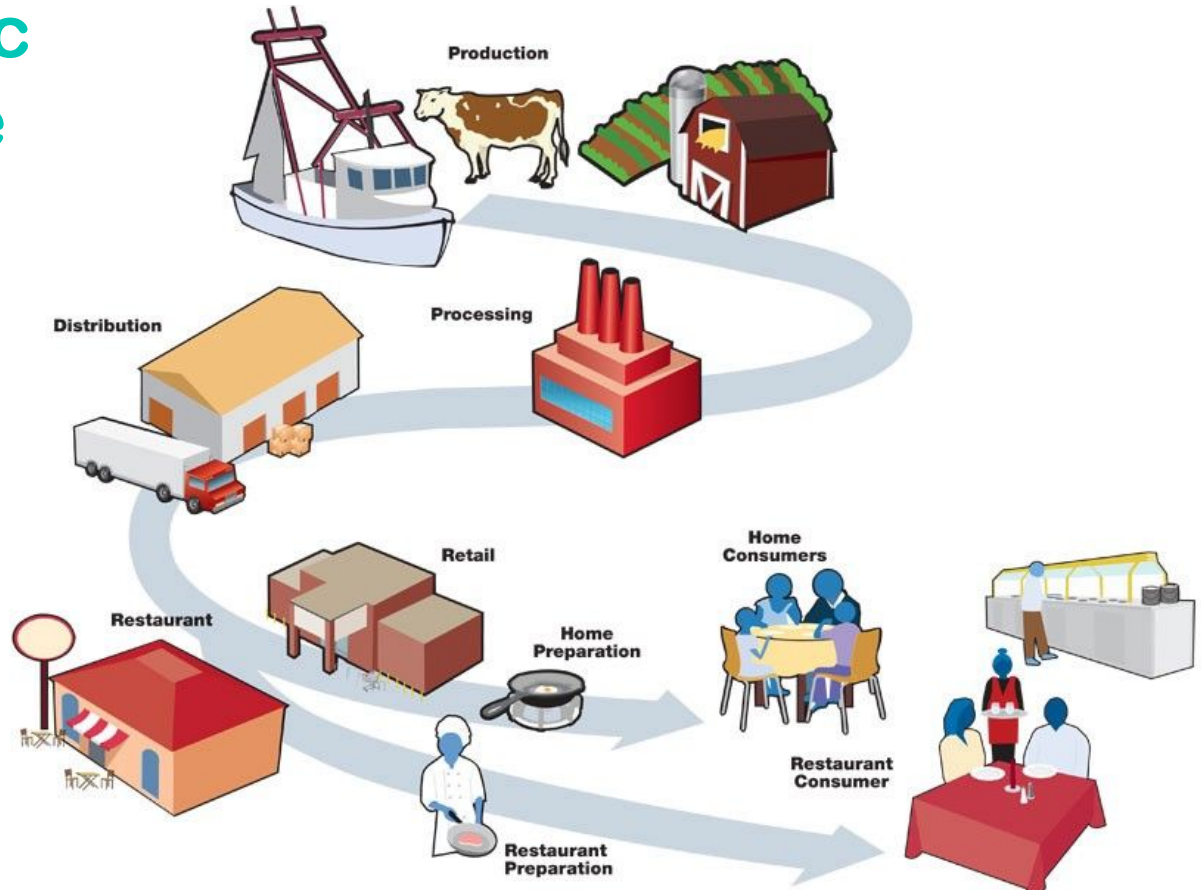




1

Business case

Lack of a holistic view of all of the stakeholders & alignment of the benefits



Lack of data to
prove that
smart labelling
generates value

Forbes

The Essential Role Of Data And Analytics In Innovation And Start-Up Success



Bernard Marr, CONTRIBUTOR

[FULL BIO](#) ✓

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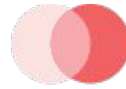
It's Fresh!
It's Fresh!

[+]

For innovative businesses, one of the crucial roles that data plays is proving to a sometimes sceptical audience that your product provides a new solution to a recurrent problem.

“Packaging should be cost-neutral” mentality stops us from going after profit-driving opportunities





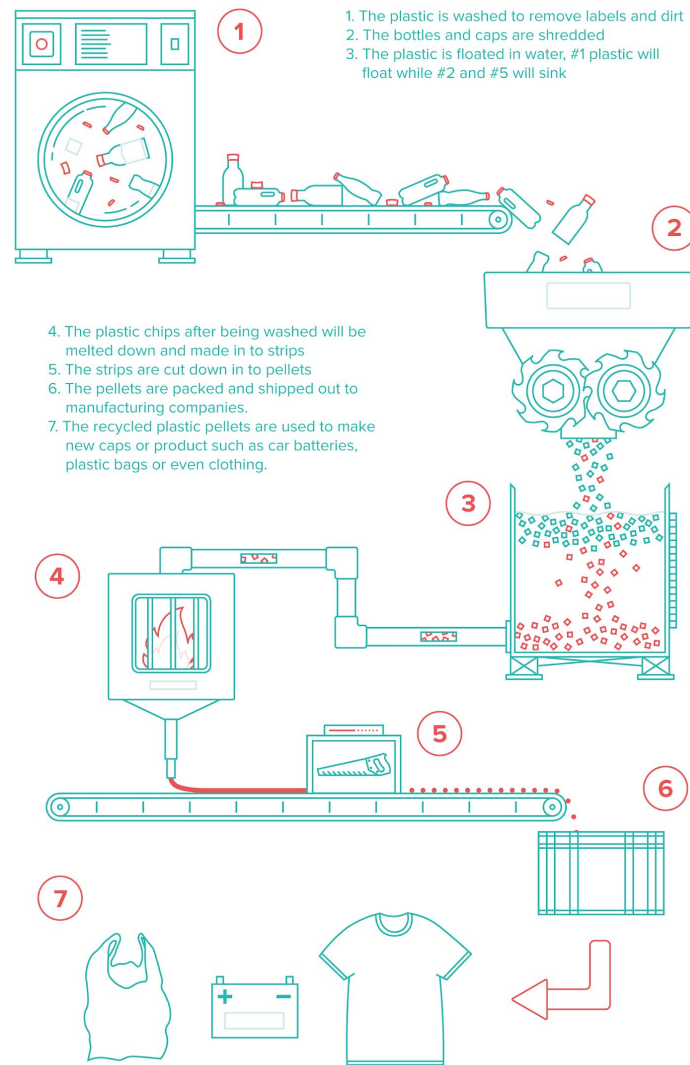
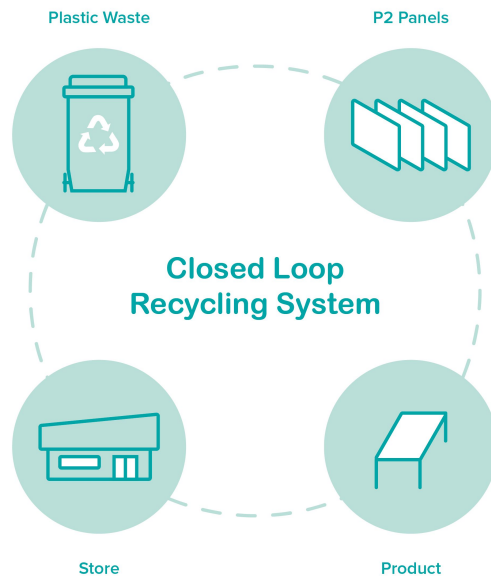
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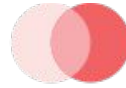
Scalable

Require new
manufacturing
line set up &
tooling



Not circular economy compatible





3

User
centric

Some systems can be confusing to consumers



“Frankenstein food”



It's Fresh! collaboration with UK & US supermarkets





mimica
touch



The breakthrough is Mimica Touch, dynamic food expiry labels.

SMOOTH FOR
COMPARISON

mimicalab.com

FRESH UNTIL
BUMPY



Use by
30 APR

JAMES
DYSON
AWARD



INNOVATORS
UNDER 35
EUROPE



FoodBytes! by CANNES
LIONS INTERNATIONAL FESTIVAL OF CREATIVITY





Mimica Touch caps and labels precisely indicate the freshness of foods in all temperature conditions

**SMOOTH FOR
COMPARISON**

mimicalab.com

**FRESH UNTIL
BUMPY**



Use by

30 APR

They are set up to be activated on pack opening or on packing lines, depending on your requirements

**LABEL FEELS
SMOOTH**



FRESH

**LABEL FEELS
BUMPY**



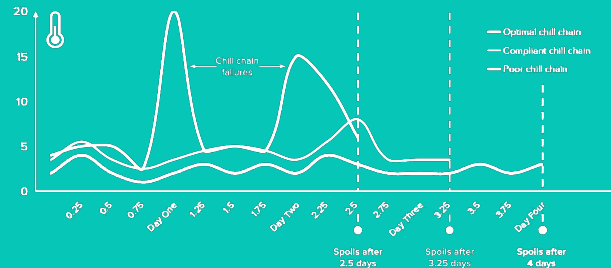
SPOILED





Mimica's gel chemistry

Spoilage rates are driven by actual temperatures - not just time elapsed



Consumers would switch to products using Mimica Touch



Mimica is now
working with
pioneering local
& global food
producers



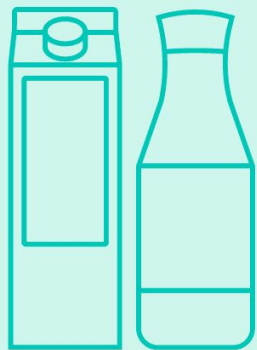
M&S



AMC

Mimica helps:

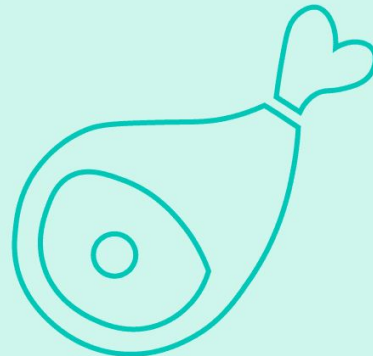
- Reinforce sustainability and freshness messaging
- Reduce unnecessary waste
- Increase sales
- Encourage proper storage



Juices



Dairy



Red meat



Join our Mission

To radically reduce
unnecessary waste





mimica

freshness through intelligence