

r/Netherlands

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7



Posted by u/Jefneri 2 months ago

Stroopwafels, do these heavenly things expire?

So I love these plates of angelic taste. But there's a concern. I went through my cabins and found a package of these godsent snacks. There was just one but: right on the package it says "ten minste houdbaar tot: 01-12-2018". I crudely translated this to "do not eat" but still had one, as they don't look moldy or bad in anyway.

The taste was good, maybe a bit stale. There's not a single bit of mold on any of these, so I was thinking:

Do these things even go bad? I would guess in correct environment, yes, but these don't look or taste bad..








The brand is Hoogvliet, if that's any help.





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TukkerWolf 10 points · 2 months ago



"Ten minste houdbaar tot" means you can eat it pretty safely after the date, but the producer can't guarantee the quality anymore. "Te gebruiken tot" means it is unsafe to eat after the date.

Obviously the former doesn't mean you can keep it infinitely, but just check the smell and color and you're ok.

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Jefneri 5 points · 2 months ago



Okay, thanks! Ofc, 2 years past the "May be safe to eat after" date isnt considered optimal, but ey. They tasted good!

Thanks still, not a native so helps.

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SKabanov Rotterdam 3 points · 2 months ago



Not that this is the case with stroopwafels, but they put expiration dates on pretty much all groceries, regardless of whether they actually can "expire". An example is an expiration date on a bottle of vinegar, which should theoretically last indefinitely.

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Dutchi18 2 points · 2 months ago



Thats cause the bottle doesnt last that long

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unit5421 7 points · 2 months ago



2 years past date, gg.

Stroop inside stroopwafels is almost pure sugar. Sugar does not really go bad because it is an extreme in which bacteria do not thrive

So do they go bad? Very slowly. Can you eat those? Probably. If they do not smell weird or have weird spots.

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earlier that theyre "a OK".

They seemed to be okay. Ofc the taste was a bit stale, but I could still say that they were made out of honey. And no spots or anything, so I guess munch away?

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unit5421 2 points · 2 months ago

If they are bad then you will find out on the porselen throne.

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zombiehose 1 point · 2 months ago

There might be eggs in it, so I wouldn't really consume a lot at a time but other than that they are pretty much all sugar and flour and preservatives.

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Jefneri 1 point · 2 months ago

Oh you mean like chicken eggs. As I got kinda worried for a second XD.

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Smultie 11 points · 2 months ago

No, eggs for the smaller stroopwafels to be born of course!

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SmellingBeef 1 point · 2 months ago

Hmm id still eat it! You kept them in a dry and dark space, and like everybody said its mostly alot of sugar. You will be fine

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Jefneri 1 point · 2 months ago

Yuss, I'll take them with me as a go-to snack! Thanks!

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Amokzaaier 1 point · 2 months ago

Still fine

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wijnandsj 1 point · 2 months ago

They get stale and chewy. Never seen one go bad to the extent that they're inedible.

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agentfromthepast 1 point · 2 months ago

Probably won't make you sick (no guarantees), my favorite way of rejuvenating fossilized stroopwafels when i lived abroad was to put them over a hot cup of tea/coffee or blast them in the microwave for no more than a few seconds.

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