

Subj: {OHG} How long will this keep?
From: tenzicut

SHELF LIVES OF SOME COMMON STORAGE FOODS.

The chart given below has been adapted from a number of different shelf-life charts published by the cooperative extension services of several states. It presupposes no special packagings other than the way the food comes from the store. The general assumption is that when a given foods' taste, appearance or texture begin to take on noticeable changes it has reached the end of its best marketable shelf life and should be rotated out. This is not to say the food is no longer edible, but it is losing nutritional content at the same time so no purpose is served by keeping it for longer than is necessary to replace it with fresher stock. For what it's worth, I'm not fully in agreement with it myself, but it's a good working hypothesis and I modify it by my personal experience which may vary from yours. If it is a dry food then only dry utensils should be used to remove it from its container. The less light, moisture, heat and oxygen it comes into contact with, the longer the food will keep.

All of the below are for new, unopened containers.

FOOD TIPS	RECOMMENDED STORAGE TIME AT 70 deg. F.	STORAGE Keep the product:
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Shelf_Life_Of_Some_Common_Foods_2004.txt

Baking powder.....Till can date.....Sealed & bone dry
 Baking soda.....2 years.....Sealed & bone dry
 Biscuit, brownie, muffin mix....9 months.....Sealed, cool and dry
 Bouillon, cubes or granules.....2 years.....Sealed, cool and dry
 Cake mixes, regular.....9 months.....Sealed, cool and dry
 angel food.....1 year.....Sealed, cool and dry
 Canned metal can, non-acidic...2 years.....Cool
 food, metal can, acidic.....12-18 months.....Cool
 glass jars.....2-3 years.....Dark and cool
 Chocolate, semi-sweet
 or unsweetened.....18 months.....Cool and dark
 Chocolate syrup.....2 years.....Cool & tightly sealed
 Cocoa, powder or mixes.....8 months.....Sealed and cool
 Coffee, regular.....2 years.....Cool, dry and sealed
 instant.....1-2 years.....Sealed
 Coffee creamers, powdered.....9 months.....Sealed and cool
 Cornmeal.....1 year.....Guard against weevils
 Cornstarch.....18 months.....Dry
 Crackers.....3 months.....Dry
 Flour, white.....8-12 months.....Guard against weevils
 whole wheat.....6-8 months.....Cool and weevil proof
 Frostings, canned.....3 months.....Cool
 mix.....8 months.....Dry and cool
 Fruits, dried.....6-12 months.....Cool & sealed
 Gelatin, all types.....18 months.....Protect from moisture
 Grains, whole.....2 years.....Dry and weevil proof
 Hominy & hominy grits.....1 year.....Guard against weevils
 Honey.....1 year.....Sealed
 Jellies, jams, preserves.....1 year.....Refrigerate after use
 Molasses & syrups.....1 year.....Sealed
 Mayonnaise.....6 months.....Refrigerate after use
 Milk, condensed or
 evaporated.....1 year.....Turn over every 2 mos

Shelf_Life_Of_Some_Common_Foods_2004.txt

Non-fat dry.....6 months.....Bone dry and cool
Nuts, vacuum canned.....1 year.....Cool and dark
 other packaging.....3 months.....Cool and dark
 in shell.....4 months.....Cool, dry and dark
Pancake mix.....6-9 months.....Dry and weevil proof
Pastas
(macaroni, noodles, etc).....2 years.....Guard against weevils
Peanut butter.....6-9 months.....Sealed, cool, dark
Peas and beans, dry
(not soybeans).....2 years.....Dry and weevil proof
Potatoes, instant.....6-12 months.....Dry and weevil proof
Pudding mixes.....1 year.....Cool and very dry
Rice, white.....2+ years.....Guard against weevils
 brown.....3-6 months.....Cool and weevil proof
 flavored or herb.....6 months.....Sealed & weevil proof
Salad dressings.....10-12 months.....Refrigerate after use
Salad oils.....6 months.....Sealed, dark and cool
Sauce and gravy mixes.....6-12 months.....Cool and dry
Shortening, solid.....1 year.....Dark
Soup mixes.....1 year.....Cool and dry
Sugar, brown.....6 months.....Airtight container
 confectioners.....18 months.....Dry and sealed
 granulated.....2+years.....Dry
Syrups (corn syrup based).....8-12 months.....Sealed and cool
Tea, bags.....18 months.....Sealed and dry
 instant.....3 years.....Sealed
 loose.....2 years.....Sealed and dry
Vegetables, dried.....1 year.....Cool and sealed
Vinegar.....2+ years.....Sealed
Yeast (dry).....Pkg expiration date....Cool and dry

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