Food Storage Rotation

Rotation ensures that your food is always acceptable in quality by reducing the chance for insect, rodent, or chemical spoilage. Food losses can be prevented by rotation. Even freeze-dried goods sealed in cans under nitrogen should be rotated within 3 to 5. The following information provides general guidelines for items stored in cans.

18 - 24 Month Shelf Life

Wet-pack canned foods (if not acidic or " old "

goods purchased on sale. Non-acidic canned goods include tomatoes and vegetables.)

Boxed goods (pastas, mixes, puddings, gelatin, etc.) placed in sealed containers (to prevent loss from moisture or weavil)

Foods in foil-lined bags (such as onions and potatoes) if kept tightly closed

2 Year Shelf Life

Foods containing butter fat, egg yolk, milk fat, peanut oil

Peanut Oil

Brown Rice

Yeast

Bouillons and Soup Bases (in a jar)

[These foods can last up to 5 years if packaged with " controlled atmosphere packing" which means that all oxygen has been removed from the can before sealing.]

5 Year Shelf Life

Bouillons and Soup Bases (in a can)

Garlic granules or powder

Pasta products

Onion granules or powder

Whole Wheat Flour

Freeze Dried Foods (5-7 year shelf life. After opening can, cover with tight lid and use within 6 to 8 weeks)

Dehydrated Foods (5-7 year shelf life. After opening can, cover with tight lid and use within 6 to 24 months)

Extracts

5 to 10 Year Shelf Life

Dessert Mixes

Drink Mixes

Dry Milk, Regular, Non-Fat

Rolled Oats

Potatoes, granulated, without milk

Baking Powder

Baking soda

Breakfast drinks

Corn Meal

Corn Starch

10+ Year Shelf Life

Potatoes (diced, flaked, shredded, sliced)

Vegetables (salad blend, soup blend,

vegetable mix)

Egg Whites

Fruits

Meat Substitutes

Onions

Peppers

White Rice

Shortening Powder

Tomato Crystals

Cracked Wheat

Spices

20+ Year Shelf Life

Dry Beans

Beef Jerky

Honey

Multi-purpose Food

Dry Peas

Salt

White Sugar

Wheat (whole kernel, hard, dry – less than

12% moisture content