

Understanding Shelf Life

Getting the Most From Your Food

Freeze dried foods are long lasting! Sealed in a can, many will last for 25 years or more. Once opened, many freeze dried foods will last 6-12 months or longer.

One of the biggest benefits of freeze dried food is a long shelf life, which helps you not only cut out waste, but also cut down your grocery bill. The shelf life of our foods vary by weather and storage location, which is why providing an exact shelf life on our products can be a little tricky. To start, let's go over the best way to store your long-lasting food.

Clearing the Shelf

Whether sealed or open, everything from Red Bell Peppers to Pulled Pork can be stored in a cupboard, pantry, or even a basement—no cooling required! Although you can store all your food wherever is most convenient, there are a few tips to make sure it stays fresh for dinner.

- Store in a place with consistent room temperature—preferably 50-70°F

- Make sure moisture cannot easily access your food

- Keep the lid tight! Moisture and light can soften your food and degrade its nutrients

Long-Lasting Items: Ready When You Are

When stored properly, most of our products last six months to one year after being opened, such as our fruits, veggies, dairy products, sauces, seasonings and most of our grains and meats! This means for a whole year you don't have to worry about last minute trips to the grocery store or running out of snack food. Everything you need will always be in your pantry.

Quick-to-Use Items: Ready to Roll

A few of our items, once opened, need to be eaten up right way, such as our Pulled Pork, Ham Dices, and Turkey Dices. We suggest using these products as soon as possible after opening. Under optimal storing conditions, these products could last 2 weeks or longer. You can also refer to the product pages on the website to help you out.

And that's it! Just pop the lid, take a bite and start tasting the difference of freeze dried food today.

