

Shelf Stable Food Storage Chart

FOOD	STORAGE ON SHELF	STORAGE AFTER OPENING
Canned ham (shelf-stable)	2 to 5 years	3 to 4 days in the refrigerator
Low-acid canned goods. Examples: canned meat and poultry, stews, soups (except tomato), spaghetti (noodle and pasta) products, potatoes, corn, carrots, spinach, beans, beets, peas, and pumpkin.	2 to 5 years	3 to 4 days in the refrigerator
High-acid canned goods. Examples: juices (tomato, orange, lemon, lime, and grapefruit); tomatoes; grapefruit, pineapple, apples and apple products, mixed fruit, peaches, pears, plums, all berries, pickles, sauerkraut, and foods treated with vinegar-based sauces or dressings like German potato salad and sauerbraten.	12 to 18 months	5 to 7 days in the refrigerator
Home canned foods	12 months. Before using, boil 10 minutes for high-acid foods; 20 minutes for low-acid foods.	3 to 4 days in the refrigerator
Jerky, commercially packaged	12 months	N/A

FOOD	STORAGE ON SHELF	STORAGE AFTER OPENING
Jerky, home-dried	1 to 2 months	N/A
Hard/dry sausage	6 weeks in pantry	3 weeks refrigerated, or until it no longer smells or tastes good.
USDA Dried Egg Mix	Store below 50 °F, preferably refrigerated, for 12 to 15 months.	Refrigerate after opening. Use within 7 to 10 days. Use reconstituted egg mix immediately or refrigerate and use within 1 hour.
Dried egg whites	Unopened dried egg products and egg white solids can be stored at room temperature as long as they are kept cool and dry. After opening, store in the refrigerator.	Refrigeration is not required unless reconstituted.

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MRE's (Meal, Ready to Eat)	120 °F, 1 month 100 °F, 1 1/2 years 90 °F, 2 1/2 years 80 °F, 4 years 70 °F, 4 1/2 years 60 °F, 7 years	Refrigeration will increase the shelf-stable storage times.
Tuna and other seafood in retort pouches	18 months	3 to 4 days in the refrigerator
Meat or poultry products in retort pouches	Use manufacturer's recommendation on the package.	3 to 4 days in the refrigerator
Rice and dried pasta	2 years	After cooking, 3 to 4 days in the refrigerator

This chart is courtesy of the US Food & Agriculture Department