

How Long Can I Keep It?

Unopened Canned & Package Foods

Food Pantry Storage for Peak Quality

Baby Food

Formula	Use-by date
Cereal, dry mixes	Use-by date
Jars or cans	2 mos. after date

Canned Foods

High-acid (tomatoes, juices, fruits)	12 – 18 mos.
Low-acid (tuna, soups, most vegetables)	2-5 yrs.

Coffee

Ground, in cans	2 yrs.
Instant	12 mos.

Condiments

Catsup, Barbecue Sauce	12 mos.
Mayonnaise, commercial	2-3 mos.
Mustard	12 mos.
Olives, Pickles	12 mos.
Salad Dressings, commercial	12 mos.
Salsa, Taco Sauce	12 mos.

Cereal

Ready-to-eat (dry)	6-12 mos.
Cook before serving (oatmeal)	12 mos.

Dried Beans, Legumes, Grains, Pasta

Dried beans, peas, lentils	12 mos.
Pasta (uncooked in airtight container)	2 yrs.
Rice (uncooked in airtight container)	
Brown	12 mos.
White	2 yrs.
Flavored or herb mixes	6 mos.

Flour

Whole Wheat	1 mo. (6-8 mos. if refrigerated)
White	12 mos.

Mixes

Bread, Cake, Pudding, Soup	12 mos.
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Nuts

Stored in airtight container	12 mos.
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Tea

Bags	18 mos.
Loose	2 yrs.
Instant	3 yrs.

Water

Bottled	12 mos. (best to rotate every 6 mos.)
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Food may be safe beyond recommended storage times, but there's no guarantee of safety and quality will suffer.

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