

FOOD STORAGE RECOMMENDATIONS

Date all food containers and rotate...rotate...rotate. The first food in should be the first food out. The reason for this emphasis on stock rotation is that, when discussing the usefulness of food products, there are really two shelf lives to be considered: 1) the nutritional life, and 2) the palatability life.

It is necessary to store Mountain House and Gourmet Reserves products properly to ensure maximum shelf life. Store the product in a cool area, avoiding long-term storage above 72°F, and be careful not to puncture the cans. Under these conditions, Mountain House and Gourmet Reserves can products will maintain their shelf life for product quality, flavor, and nutritional value.

Ideally, your storage location should have a relative humidity level of 15% or less. When this is not possible, you'll want to minimize moisture as much as possible.

All containers should be kept off the floor and out of direct contact from exterior walls to reduce the chances of condensation brought on by temperature differences between the container and the surface it's resting against.

Mountain House and Gourmet Reserves foods do not become unsafe when stored longer than the recommended time, but their nutrient quality fades and their flavor, color, and texture also diminishes.

After opening, the manufacturers recommend using the contents within 1 week (2 weeks maximum) for best results and taste. Use the convenient resealable plastic lid between uses. Treat any leftover food as you would fresh food.