

Shelf Stable Food Storage Chart

From: <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/shelf-stable-food>

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	2 to 5 years	3 to 4 days in the refrigerator
High-Acid Canned Goods	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
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	Can be stored at room temperature as long as they are kept cool and dry	Refrigeration is not required unless reconstituted.
MRE's (Meal, Ready to Eat)	N/A	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 the manufacturer's recommendation	3 to 4 days in the refrigerator
Rice and Dried Pasta	2 years	After cooking 3 to 4 days in the refrigerator

Low-Acid Canned Goods

2 - 5 years

- Canned Meat & Poultry
- Stews
- Soups (Except Tomato)
- Noodle & Pasta Products
- Potatoes
- Corn
- Carrots
- Spinach
- Beans
- Beets
- Peas
- Pumpkin

vs

High-Acid Canned Goods

12 - 18 months

- Juices (Tomato, Orange, Lemon, Lime, & Grapefruit)
- Tomatoes
- Grapefruit
- Pineapple
- Apples & Apple Products
- Mixed Fruit
- Peaches
- Pears
- Plums
- All Berries
- Pickles
- Sauerkraut
- Foods Treated with Vinegar-Based Sauces or Dressings like German Potato Salad & Sauerbraten