Shelf-Stable Foods	Shelf Life After Code Date
Baby Food	
Cereal: dry mixes	Expiration date on package
Food in Jars, cans	Expiration date on package
Formula	Expiration date on package
Juice	1 year
Canned Food	
Beans	3 years
Fish: salmon, tuna, sardines, mackerel	3 years
Frosting, canned	10 months
High-acid foods	
- fruit (including applesauce, juices)	
- pickles, sauerkraut	1-2 years
- baked beans w/mustard/vinegar	
- tomatoes, tomato-based soups & sauces	
Low-acid foods	
- gravy, soups/broths that aren't tomato-based	
- pasta, stews, cream sauces	2-3 years
- vegetables (not tomatoes)	J
Meat: beef, chicken, pork, turkey	2-3 years
Pie filling	3 years
Condiments, Sauces, Syrups	
UHT milk	
Broth: beef, chicken or vegetable	
Soup	
Fruits	
Vegetables	
Condiments, Sauces, Syrups	
Barbeque sauce (bottled)	1 year
Frosting, canned	10 months
Gravy (dry mix envelopes)	2 years
Gravy (dry mix envelopes)	2 yearsremains safe after crystallization. To use,
	simply immerse closed container in hot (not boiling)
Honey	water until honey liquifies
Jams, jellies, preserves	18 months
Ketchup, cocktail, or chili sauce: jar, bottle, or packet	18 months
Mayonaise,: jar, bottle or packet	3-6 months
Molasses	2 years
Mustard: jar, bottle or packet	2 years
Olives	18-24 months
Olives	1 year canned
	2 years, jarreddiscard if inside of lid is rusty open
Pickles	opening
Salad dressings: bottled	1 year
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Shelf-Stable Foods (continued)	Shelf Life After Code Date
Condiments, Sauces, Syrups (continued)	Shell Elle After code bate
Spaghetti sauce, canned	18 months
Spaghetti sauce, jarred	18 months
Syrup, chocolate	2 years
Syrup, corn	2 years
Syrup, pancake	2 years
Vinegar	2 years
Worcestershire sauce	2 years
Workesterstille sauce	2 years
Dry Goods	
Baking Mix, pancake	9 months
Baking mixes (brownie, cake, muffin, etc.)	12-18 months
Baking powder	18 months
Baking soda	indefinite if kept dry
Beans, dried	1 year
Bouillon: beef or chicken	12-24 months
Bouillon: vegetable	12-24 months
Bread , commercially prepared (including rolls)	3-5 days
Colors as we was a sight, when a world	3-5 days at room temp
Cakes, commercially prepared	3 months stored frozen
	9 months, caramel
Candy (all, including chocolate)	18 months, chocolate
	36 months, hard candy
Casserole Mix	9-12 months
Cereal, cold	1 year
Cereal, hot	1 year
Cookies	4 months
Cornmoal	1 year at room temp
Cornmeal	2+ years frozen
Constant	8 months
Crackers	Except graham crackers, 2 months
Flour, white (all purpose or cake)	1 year
Flour, whole wheat	6 months (keeps longer if refrigerated or frozen)
Fruit, dried	6 months (keeps longer if refrigerated or frozen)
Macaroni and Cheese, mix	6-12 months
	6-12 months, bagged
Nuts, out of shell	12-24 months, canned
	6-12 months, bagged
Nuts, in shell	12-24 months, canned
Oatmeal	12 months
Oil, olive, vegetable , salad	6 months
Pasta, dry (egg noodle)	2-3 years
Pasta, dry (no egg)	2-3 years
Peanut Butter	18 months
Popcorn, kernels	2 years
Demonsor communication and an all the second and th	2-3 months
Popcorn, commercially popped and bagged	2-3 1110111113

Shelf-Stable Foods	Shelf Life After Code Date
Shelf -Stable Beverages (continued)	
Water	indefinite: store in cool, dark place away from chemicals
Water, flavored	indefinite: store in cool, dark place away from chemicals