

Dry Products for Longer-Term Food Storage

Products intended for longer-term storage (20–30 years or more) must (a) be low in oil content to avoid rancidity and (b) have about 10% or less moisture content to prevent microbial growth.

Warning: Botulism poisoning may result if moist products are stored in packaging that reduces oxygen (for example, cans, foil pouches, or bottles with oxygen absorber packets).

Some dry products may not be suitable for longer-term storage, including:

Item	Storage Concern	
	Rancidity	Microbial Growth
Barley, pearled	✓	
Eggs, dried	✓	
Flour, whole wheat	✓	
Grains, milled (other than rolled oats)	✓	
Granola	✓	✓
Nuts	✓	✓
Rice, brown	✓	
Sugar, brown		✓
Dried vegetables and fruits (must be dry enough, inside and out, to snap when bent)		✓