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Usually there are a lot of different peculiarities which determine how long stored food will last in your food storage pantry. These peculiarities include the temperature of your storage facility, the quantity of air found in the storage, and the amount of moisture that is in the stored foods.

The most important factor that influence on the storage term of your food is the temperature of your storage facilities. If your food supplies will be storing in the warm environment you cannot expect it to the last as if supplied food will be storing in the cool, dry and dark area. The most appropriate temperature for the food storing is approximately about 5-7 degree C or less. Try to avoid different temperatures – too cold or too hot. It will help you to save your food as long as possible.

The next important thing is the amount of the moisture in the room with the food storage. If you do not want your food to spoil very fast, you should provide the quite dry air without additional moisture. The optimal level of the moisture in the room with stored food should be not more that 10 per cent. This condition will allow you to extend the life of the stored products to the maximum. But this is can be done just with the help of special very expensive and complicated equipment.

As the opposite to making your own dehydrated foods you can easily wish to consider the freeze dried food which is prepared especially for the long term survival purposes.

For better food storing it is good to use the oxygen absorber packets for storing dehydrated foods. After a short period of time of using it you will find it very convenient to use not just for the long term storing, but also in the everyday usage.

For a long usage, it is obviously to use hermetically closed containers. It will ensure that in the container with food nothing will get and as the result your food would has the longest life as possible.

Generally such items as cake mixes or brownie are only last for about 12 to 18 months in the case they are not repackaged. A lot of people think that coffee beans last just for couple of weeks, but it is not so. In the contrast, the unground beans could last for more than a year. So it is nicer to store coffee bean in ungrounded condition.

Other not less important thing is the canned baby foods. These foods could be stored in the unopened condition in the pantry for the period about one year. The unopened containers of the shortening could store for the period for 18 to 24 months.

This planet gets "hot" - it is high time to be prepared. Read more about [food storage](#) - this information can save your life. Visit this [food storage](#) web site for useful facts in the [food storage](#) industry.

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