Food for Long-Term Storage

When creating a long-term food storage plan, it is best to imagine using it. If tonight you needed to use your food supply to feed your family, what would be easy to fix? What would they ask for? It wouldn't make much sense to fill 5 gallon buckets with rice if your family hates rice, or save flour if you don't know what to do with it. There are plenty of great food storage choices, so pick the ones that are best for you and your family. Remember to include spices and treats too.

Oxygen Absorbers must only be used with food that has a low moisture content. (under 15%) If a food product normally requires refrigeration after opening then that means it is susceptible to anerobic bacteria, and needs to be canned or frozen to be stored long-term.

Here is a list of food products that are great for use with oxygen absorbers:

Rice Beans

Pasta

Dehydrated fruit/veggies

Potato flakes

Nuts

Trail mix Cereal

Jerky Oatmeal

Powdered milk, juice

Pet food Seeds

Crackers

Candy/desserts

Wheat berries

Flour

Dried corn

Flax

Lentils

Chick peas

Corn meal

Freeze-dried eggs

Non dairy creamer

Coconut Spices

Herbs

Chips

Pancake mix*

Bread mixes*

Cake mixes*

Tortilla mix*

Ramen noodles

Dehydrated soups

Bouillon cubes

Medications

Vitamins

* just add water version

You can often keep products in their original packages, but if you do, poke a couple holes in the packages so that the oxygen will be removed. Most products are packaged using gas flushing to reduce oxygen levels, but Oxygen Absorbers do a much better job.

Coffee beans will give off a gas. They CAN be stored long-term but if you use a Mylar bag you may see it puff up a little over time.

Salt, sugar, honey and cornstarch do not spoil and do not need Oxygen Absorbers. You may choose to add a dessicant to buffer the moisture level but it is not necessary. Iodized salt may become yellow over time but the color change is safe and will not effect the quality otherwise.