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Storage Conditions

As with all food products, the storage conditions of dried fruits and nuts are extremely important in optimizing potential shelf life and in guarding against insect infestation.

Warehousing should be cleaned and monitored regularly. Dried fruits and nuts should be stored away from any items which have strong smells or odors.

Storage in ammonia-cooled warehousing should be avoided, since ammonia fumes can ruin dried fruit and nut items quickly.

A Pest Control regimen, for prevention and elimination of insects and rodent, must be in place. All food stuffs should be stacked away from walls, providing a walk space for cleaning and pest control procedures. It is important to remember that some storage insects can remain active at temperatures above 45°F / 7°C.

Prunes

When stored in a cool dry environment, the shelf life for sorbated product is approximately 12 months and 6 months for unsorbated product.

Recommended storage conditions are 45° F / 7°C at 60% relative humidity (RH). Avoid extreme temperature fluctuations. Bulk prunes are semi-perishable; always reseal any partially used cases.