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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.

Raisins

Recommended storage conditions are at 45°F / 7°C at 45-55% RH.

Raisins freeze well for long periods of time and thaw quickly at room temperature prior to use.

Natural (dark brown) raisins may be stored at room temperature without noticeable loss of color or flavor for a few months. However, it is important to know that the stability at room temperature will be dependent upon the moisture levels of the raisins and the relative humidity of the atmosphere. If the temperature exceeds 50°F / 10°C, the relative humidity should be kept below 55%. At these levels, raisins should neither gain nor lose moisture. Lower temperatures slow the moisture transfer rate from the air to the raisins so controlling the relative humidity can be critical if the storage temperature is not optimal and is higher than recommended.

Golden raisins may be stored in the same manner as natural raisins. However, it is important to note that the golden raisins will darken over time as the Sulfur Dioxide, which has been used to preserve the golden color, dissipates.

When stored as recommended, raisins will keep their flavor and nutritional value for up to 15 months.