

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.

Almonds

When properly stored, the shelf life for whole, natural almonds is considered to be 24 months; for blanched manufactured almonds, about 12 months

Recommended storage conditions are at 35-45°F / 2-7°C at 65% RH. Avoid extreme temperature fluctuations. Dry warehouse storage is satisfactory during cool months for short term storage. To provide the best protection, year-round cold storage is recommended.

For retail goods, avoid prolonged exposure to direct sunlight, which tends to darken shelled almonds and decrease their stability.

For roasted almonds, vacuum packaging helps to sustain quality for prolonged periods of time, but cold storage is advised for long-term storage of several months.

Almonds can be stored in freezer warehousing; temperatures at or slightly below freezing can extend the shelf life of almonds significantly. However, proper packaging must be used to seal the almonds to protect from ice formation and moisture, which can result in mold.