

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.

Pecans

Recommended storage conditions are at 32-40°F / 0-4°C at 65% RH. Avoid extreme temperature fluctuations.

Shelled pecans can be kept in the refrigerator for about nine months and for up to two years in the freezer.

Airtight containers, such as jars with lids, are best for storing pecans in the refrigerator. Sealed plastic bags are best for storing pecans in the freezer.

After removal from cold storage, pecans will stay good for an additional two months if stored properly.

Inshell pecans can be stored in a cool, dry place for six to 12 months.