

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.

Walnuts

For walnuts, the Expiry Date is typically considered to be 12 months from production. This duration of time can be greatly affected by the manner in which the goods are stored and handled.

Recommended storage conditions are at 32-38°F / 0-3°C at 60% RH. Avoid extreme temperature fluctuations as any rapid temperature fluctuation of 10°F / 5°C or more can accelerate the oil flow in the walnuts. Once the oil movement begins, the shelf life is compromised.

When shelled or inshell walnuts are removed from cold storage to go into the marketplace, it is best that they be moved as follows:

- From cold storage (32-38°F / 0-3°C)
- To intermediate storage for 5 - 7 days (45-50°F / 7-10°C)
- To ambient / room temperatures

This allows for tempering (slow, even adjustment to temperatures) and decreases the likelihood of oil movement.

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