



SUGGESTED STORAGE FOR MAXIMUM SHELF LIFE

Shelf life estimates are based on industry studies from sources deemed reputable. Since Joseph's Kitchen has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

WHEAT BERRIES

Wheat is extremely easy to store. It can be left in containers and used when you feel like it because it stores for 30-plus years. Storing it in an oxygen-deprived environment ensures insects in all stages are killed. Remember that wheat cannot be stored in a hot garage or shed, as extreme heat destroys gluten-forming properties essential to bread rising. Storage Conditions. Storage at 40-60°F is optimal for most home storage.

SALT

Pure sea salt will store indefinitely. Iodized sea salt has a shelf life of only 5 years.

OLIVE OIL

Olive oil is made from a fruit, the olive. Fruits have a shelf life, and so does olive oil. Most extra virgin olive oils may last around 12–18 months. Keep the oil in a dark place, away from the stove and other heat producers.

HONEY

Honey has an un-bee-lievable shelf life when it's stored properly. Simply keep it in a cool location away from direct sunlight and in a tightly sealed container. It's recommended that you use the original container the honey came in, though any glass jar or food-safe plastic container will work. Avoid storing honey in metal because it can oxidize. Honey will darken and/or crystallize, but it is still safe to eat.

YEAST

New yeast can be stored in a cool location like a pantry and cabinet, or refrigerated, or frozen for up to 24 months. Once the yeast is opened, if stored in refrigerator it may be good up to four months, if stored in freezer it may be good up to six months.

LECITHIN

Should be stored in cool dark place. Optimum condition is 60 degrees or less for longer storage. Storing properly in our pail buckets, product may store 12-18 months.