

Canned food expiration dates chart

Food	Storage on shelf	Storage after opening
Canned ham (shelf-stable)		
Low-acid canned goods. Examples: canned meat and poultry, stews, soups (except tomato), spaghetti (noodle and pasta) products, potatoes, corn, carrots, spinach, beans, beets, peas, and pumpkin.	2 to 5 years	3 to 4 days in the refrigerator
High-acid canned goods. Examples: juices (tomato, orange, lemon, lime, and grapefruit); tomatoes; grapefruit, pineapple, apples and apple products, mixed fruit, peaches, pears, plums, all berries, pickles, sauerkraut, and foods treated with vinegar-based sauces or dressings like German potato salad and sauerbraten.	12 to 18 months	5 to 7 days in the refrigerator
Jerky, commercially packaged	12 months	N/A
Hard/dry sausage	6 weeks in pantry	3 weeks refrigerated, or until it no longer smells or tastes good.
USDA Dried Egg Mix	Store below 50 °F, preferably refrigerated, for 12 to 15 months.	Refrigerate after opening. Use within 7 to 10 days. Use reconstituted egg mix immediately or refrigerate and use within 1 hour.
Dried egg whites	Unopened dried egg products and egg white solids can be stored at room temperature as long as they are kept cool and dry. After opening, store in the refrigerator.	Refrigeration is not required unless reconstituted.
MRE's (Meal, Ready to Eat)	120°F 1 month 100°F 1 and half years 90°F 2 and half years 80°F 4 years 70°F 4 and half years 60°F 7 years	Refrigeration will increase the shelf-stable storage times.
Tuna and other seafood in retort pouches	18 months	
Meat or poultry products in retort pouches	Use manufacturer's recommendation on the package.	3 to 4 days in the refrigerator
Rice and dried pasta	2 years	After cooking, 3 to 4 days in the refrigerator