

STORAGE TIPS

How to Store Home-Canned Goods Safely

PANTRY BASICS

1 LET JARS COOL COMPLETELY



After processing, let jars cool undisturbed for 12 to 24 hours in a draft-free area away from direct sunlight.

2 CHECK THE SEAL



Once cool, test the lid. A concave lid means the jar sealed properly.

3 LABEL EVERYTHING



Write the contents and canning date on each jar. Clear labels help you track inventory and use older jars first.

4 WHY STORAGE MATTERS



Proper storage helps maintain shelf life, food quality, flavor, and nutrients while reducing spoilage risk.

STORE SMART,
ENJOY LONGER.

IDEAL STORAGE CONDITIONS

Keep Your Pantry Cool, Dark, Dry, and Stable

BEST ENVIRONMENT

1 STORE IN A COOL PLACE



Choose a storage area between 50°F and 70°F to help preserve quality and shelf life.

2 KEEP IT DARK



Protect jars from direct sunlight to reduce discoloration and nutrient loss. Use cabinets, boxes, or a naturally dark pantry.

3 AVOID TEMPERATURE SWINGS



Stable temperatures matter. Expansion and contraction can weaken seals and increase spoilage risk.

4 STAY AWAY FROM DAMP AREAS



Avoid places prone to flooding or moisture. Damp conditions can rust lids and rings.

**COOL, DARK, DRY,
AND SAFE.**

PANTRY SETUP

Smart Shelving and Safe Storage Habits

ORGANIZE
WELL

1 CONTROL HUMIDITY



High humidity can rust canning lids. If needed, use a dehumidifier or silica gel packs to help keep moisture down.

2 LEAVE SPACE BETWEEN JARS



Do not crowd jars. Good airflow helps maintain a more consistent temperature and lowers mold risk.

3 AVOID STACKING



Do not stack jars directly on top of one another. Use sturdy shelving and keep heavier items on lower shelves.

4 INSPECT REGULARLY



Check jars often for leaking, bulging lids, rust, off odors, or other signs of spoilage.

A NEAT PANTRY
PROTECTS YOUR HARVEST.

ROTATE AND MONITOR

Use Older Jars First and Watch for Trouble Signs

FINAL CHECKLIST

1 FOLLOW FIFO



Use the first-in, first-out method. Place older jars in front and newer jars behind them.

2 KEEP AWAY FROM HEAT AND STEAM



Do not store jars near stoves, sinks, dishwashers, or appliances that create heat or moisture.

3 WATCH FOR PESTS



Inspect the storage area for insects or rodents that could damage food supplies or packaging.

4 WHEN IN DOUBT, THROW IT OUT



Discard any jar with leaking contents, bulging lids, rust damage, broken seals, or bad odors.

QUICK STORAGE CHECK

- Label every jar
- Store 50°F to 70°F
- Keep jars dry and dark
- Inspect often
- Use oldest jars first

SAFE STORAGE PRESERVES QUALITY.