FOOD STORAGE & PRESERVATION SERIES · FOD-05

FOD-05 — Extended & Long-Term Food Storage

The Long-Term Storage Build-Out Plan

Dry staples packaged to last decades, stored where they can, and checked on a schedule you can account for.

BOTTOM LINE UP FRONT

Long-term storage is a small set of dry, low-oil staples, sealed in Mylar with oxygen absorbers inside food-grade containers, kept cool and dark, and inspected on a multi-year schedule. It is not a bigger pantry, not everyday rotation, and not a place for moist foods: low-oxygen packaging is safe only for dry foods.

WHY THIS MATTERS

A sealed bucket gives no sign that anything inside it has gone wrong.

Long shelf-life figures assume dry food, a good seal, cool steady storage, and a container nobody has to guess about. Miss one and a reserve meant to last decades can fail quietly, or become unsafe. This course turns each assumption into a decision you make and record, so the long-term layer of your stockpile is something you can count on.

Shelf life roughly halves for every 18°F rise in average storage temperature.

THE FIVE LAYERS

The food	Dry and low in oil; foods with moisture above about 10% never go in low-oxygen packaging.
The bag	Mylar sealed in a wide, clean band, with an oxygen absorber sized to the air inside.
The container	Food-grade buckets with gasketed lids, holding bags sized to how fast you use them.
The location	Cool, steady, dry, dark, off concrete, and pest-proofed — measured, not assumed.
The schedule	Annual inspection, sample openings, and planned batch rotation, all logged by pack date.

COURSE LESSONS

1	**Long-Term vs. Short-Term Storage.** What belongs in each, realistic shelf-life by method, and sizing the long-term share.
2	**Mylar Bagging and Oxygen Absorbers.** Sealing technique, absorber sizing and handling, and the dry-foods-only rule.
3	**Container Selection.** Food-grade buckets and lids, sizing for household or group, and contamination risks.
4	**Environmental Factors.** Temperature, humidity, light, and pests in a long-term storage location.
5	**Multi-Year Rotation Planning.** Inspection and reseal cycles, batch rotation, and pack-date records.
6	**Capstone: Long-Term Storage Build-Out Plan.** Packaging, containers, location, and a multi-year schedule for your stockpile.

BEFORE YOU START

Recommended first	FOD-01 Starting a Food Storage Program, for your goal and storage capacity audit.
Recommended first	FOD-02 Food Inventory Management, for rotation and the Total Need formula.
You will need	A thermometer-hygrometer for your storage space; sealing gear comes later.