



# PROPER FOOD STORAGE

You invest in your pet's health by feeding good, nutritious food.  
Protect that investment - and your pet! - by storing it properly.

<b>DRY</b>	<b>CONTAINER</b> Containers should be made of food-safe plastic, metal or glass with an airtight seal. It is recommended to keep food in its original bag, placed inside the container.	<b>LOCATION</b> Food should be stored inside the home, where temperature and moisture is regulated. Choose a cool, dry, dark place and avoid putting the container directly on the floor or in direct sunlight.	<b>TEMPERATURE</b> Heat contributes to spoilage and degrades vitamins. Food should be stored under 100 °F (38 °C), ideally at or below room temperature.
<b>CANNED</b>	<b>OPENED CANS</b> Store in the fridge with a tight lid or other seal. Use the rest within 3-5 days.	<b>LOCATION</b> Store unopened cans in a cool, dark, dry place out of direct sunlight and away from heat sources.	<b>TEMPERATURE</b> Use the same guidelines on temperature as you would for dry food.
<b>RAW</b>	<b>FROZEN</b> Keep raw food frozen until ready to use. Use frozen food within 4-6 months. Be sure to follow package instructions closely.	<b>FRESH DIY</b> If making raw meals at home, store in the fridge for 1-2 days or in the freezer for 4-6 months.	<b>THAWING</b> Thaw frozen food in the fridge and serve (ideally) within 24 hours. In a pinch, you can thaw food to use within 3-5 days.
<b>DEHYDRATED</b>	<b>GENERAL GUIDELINES</b> Follow the same guidelines for dry food. Avoiding moisture is especially important to inhibit mold growth and spoilage.		<b>REFRIGERATED</b> <b>GENERAL GUIDELINES</b> Follow the instructions on the package. In general, finish refrigerated pet food within 7 days of opening. Keep an eye on expiration dates.

## MORE HELPFUL TIPS

### KEEP ORIGINAL PACKAGES

If there's a recall, you can easily check your batch. You'll also have the expiration date handy.

### AVOID SPOILAGE FACTORS:

- Sunlight
- Heat
- Mold
- Humidity
- Oxidation (exposure to air)
- Insects & other pests
- Temperature extremes
- Buying too much at once

### WASH CONTAINERS

If you do pour food into containers, thoroughly wash and dry them after each batch.