Approved Dry Pack Products

Dry-pack products for home storage need to be low moisture (10% moisture or less), good quality, and insect free. Packaging in foil pouches, #10 cans, glass canning jars, and PETE plastic bottles should be limited to foods that best retain flavor and nutritional value. An oxygen absorber packet should be included in each container for all products except sugar.

APPROVED PRODUCTS

•	Milk	Non-fat dry	v milk and m	nilk/whev r	products suc	h as hot cocoa

White Flour Bleached or unbleached

• Whole Grains Wheat, white rice, dry corn, popcorn, rye, barley, etc.

Grains that are not milled or cracked and do not have an oily seed coat

Rolled Oats
 Quick or regular

Legumes Dry peas and beans, including dehydrated refried beans

Pasta Pasta products that do not contain egg

• Fruits and Dehydrated or freeze-dried products that are dry enough to snap.

Vegetables (Best items: apples, bananas, potatoes, onions, carrots, corn, and peas Marginal items: apricots, peaches, pears, tomatoes, and green beans)

• Sugar Granulated or powdered (Do not use oxygen absorbers in containers of sugar)

• Miscellaneous TVP (Texturized vegetable protein), Cheese powder, Gelatin,

Soup mixes (without bouillon)

NON-APPROVED PRODUCTS

• The following items are examples of products that do not store well due to high moisture or oil content. These items keep best when stored in freezer bags in a freezer:

• Milled Grain Whole wheat flour, Cornmeal, Cereal, Granola

Oily Grain/Seeds
 Nuts, Brown rice, Pearled barley, Sesame

The following types of products should be stored in their original containers and rotated frequently:

• Leavening Includes mixes containing leavening such as cake or biscuit mix

• Miscellaneous Spices, Oil, Bouillon, Dried Meat, Dried Eggs, Brown Sugar, Candy,

First-aid supplies

NOTE: All food items should be rotated. This may be accomplished by personal use or by sharing with others.