



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.

DRY	CONTAINER 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.	LOCATION 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.	TEMPERATURE Heat contributes to spoilage and degrades vitamins. Food should be stored under 100 °F (38 °C), ideally at or below room temperature.
	OPENED CANS Store in the fridge with a tight lid or other seal. Use the rest within 3-5 days.	LOCATION Store unopened cans in a cool, dark, dry place out of direct sunlight and away from heat sources.	TEMPERATURE Use the same guidelines on temperature as you would for dry food.
RAW	FROZEN Keep raw food frozen until ready to use. Use frozen food within 4-6 months. Be sure to follow package instructions closely.	FRESH DIY If making raw meals at home, store in the fridge for 1-2 days or in the freezer for 4-6 months.	THAWING 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.
	DEHYDRATED GENERAL GUIDELINES Follow the same guidelines for dry food. Avoiding moisture is especially important to inhibit mold growth and spoilage.	REFRIGERATED GENERAL GUIDELINES 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.