

Down and Not So Dirty Facts About Food Storage

Food storage is a big subject among people who are interested in survival. To break through the marketing information geared toward this aspect of survival, because there is a lot, it's important to look at what you're actually trying to accomplish when you store food. There are basically two types of food that you'll be concerned with:

- Food that is transportable, i.e. rations
- Food that you keep stored in your home or another secure location that doesn't have to be portable

Where rations are concerned, storing food is relatively easy. Most any type of rations you buy will have indicated the amount of time that they can be stored safely, the conditions under which they need to be stored and so forth.

Where storing a supply of food for the long term that isn't portable is concerned, however, it becomes more complex. The main thing you're going to want to concern yourself with is making sure that the food is preserved in a way that isn't going to lead to some sort of a food borne illness when you crack it open to get some nutrition out of it.

Containers

You don't have to get [fancy](#) as far as containers go. In fact, you can use any type of a jar or container that gives you an airtight seal and that allows you to see inside to check on the state of the food. That last part is important, as it makes it a lot easier for you to inventory what you have and, if something starts to go bad, sometimes you can see from a visual inspection.

Remember that some containers can be [improvised](#) from things you have in your home. For example, if you have potatoes that you want to store, you can cure them and then store them in a burlap bag inside a plastic storage bin. If you're very interested in survival, it's likely that you have invested in good containers already, but learning these types of skills could be eminently useful if you end up in a situation where you get a chance to store more food than you have containers for.

Know Your Foods

When you're picking food for storage, make sure you have some idea of how long it can be stored safely. What you have to do is figure out which of the items you have stored you're going to eat first, which prevents you from wasting food and prevents you from eating foods that might get you sick.

You can look at [academic information](#), information from medical sites and other sources that are reputable to get information on storing food and how long you can store various types of food safely. It's inadequate to base your food storage plans on whether something can be stored for the long-term, short-term or some other vague notion of

time. You should have a rather precise idea of how long the food will last. This way, you can make certain that you're not poisoning yourself and you can make certain that you're not wasting your valuable rations at the same time.

http://www.ikea.com/us/en/catalog/categories/departments/small_storage/15937/

<http://www.motherearthnews.com/organic-gardening/food-storage-zm0z12aszcom.aspx>

http://nchfp.uga.edu/how/store/csu_storage.pdf