

Addendum

Revised 1999

Commodity		Temperature		Relative Humidity	Freezing Point		Storage Period
		°F	°C		°F	°C	
Clams, shucked clam meats		32	0	85-90	--	--	7 days*
Coffee Beans** Green (normally only green coffee standards are refrigerated)		35-40	1.7-4.4	40-60 (protectively packaged to avoid odor absorption)	--	--	2-3 months, minimal change; 6 months, noticeable change begins; 12 months, noticeable change has occurred
Crabmeat, pasteurized		32-34	0-1.1	--	--	--	Maximum 6 months*
Crabs, cooked and frozen whole or sections		0	-18	--	28	-2.2	12 months for King crab or Snow crab; 3-6 months for Dungeness crab*
Cream (See also <i>Q and A Manual #1112</i>)	Fresh, pasteurized	32-36	0-2.2	--	--	--	Not to exceed 2 weeks
	Sour	28-32	-2 to 0	--	--	--	3 months
	Sweetened, condensed milk	<10	<23	--	--	--	Up to 4 weeks
Flour (See also <i>Q and A Manual #1008</i> and <i>#1119</i>)		32-40	0-4.4	--	--	--	1 year
Honey***	Processed	64-75	18-24	--	--	--	2 years
	Unprocessed	<50	<10	--	--	--	Variable
Lobster, American	Fresh meat	30-32	-1.1 to 0	85-90	--	--	3-5 days*
	Frozen in shell, blanched	0	-18	--	28	-2.2	3-6 months*
	Fresh cooked packaged meat	30-32	-1.1 to 0	85-90	--	--	6-9 months*
Lobster, Spiny, whole		0	-18	--	28	-2.2	10-12 months*
Yeast	Dry	<39	<3.9	60-70	--	--	6-12 months
	Fresh	30-32	-1.1 to 0	80-90	--	--	1-2 weeks (with proper air circulation)

* For fresh and frozen products, the high quality shelf life may be 25-30% of the storage period.

** Green coffees are normally stored, shipped, and handled at ambient temperatures. Storage warehouses tend to be high ventilated structures with sufficient air circulation to prevent mold growth and that keeps the temperature at 80°F (26.67°C) or below. If the relative humidity is above 50%, refrigeration may be employed when necessary and is economically justified.

*** Sealed containers are recommended.