

Furs and Fur Garments

Revised 2018

Storage Conditions and Periods

	Temperatures		Relative Humidity	Storage Period
	°F	°C		
Manufactured garments	34 to 40	1 to 4	45-55%	Several years
Dressed skins	34 to 40	1 to 4	45-55%	Several years
Cured raw furs, not processed	-10 to 10	-23 to -12	45-60%	Up to 2 years
"Green" skins, not dried	-10 to 5	-23 to -15	45-55%	Limited

Handling

Manufactured garments: The preferred storage method is on wooden hangers, although coated wire, which prevents rusting, is acceptable. Hangers should have wire hooks with 5 inch (13 cm) or longer wire hooks. Manufactured garments should be hung on rods from 4 to 6 per lineal foot (30 cm). Long-haired furs should be hung 4 to the foot. Short-nap or sheared furs can be hung 6 to the foot. Garments should be hung on 6 foot (1.8 m) racks, clear the floor by at least 12 to 18 inches (30 to 46 cm), and be no closer than 6 to 8 inches (15 to 23 cm) from a wall or partition. Rack or rods should be placed so that sprinkler heads are at least 12 inches (30 cm) above the garments. The spaced hanging of the garments allows for air circulation. Food should not be stored with fur garments, as chemicals in the processed fur and lining material can cause an odor transfer problem, as well as the furs picking up a food odor. Manufactured garments will tolerate storage temperatures down to 10°F (-12°C).

Dressed skins - Bundles of dressed skins should be hung in a manner similar to manufactured garments. Bales of skins should be stored on 4-6 inches of dunnage. Do not store with food items. These items, like manufactured garments, will tolerate storage temperatures down to 10°F (-12°C).

Cured raw furs, not processed - Bales should be stored on 4 inch (8 cm) dunnage. Storage periods for cured raw furs are variable, but up to 2 years are considered possible.

"Green" skins, not dried - Should be stored in leak-proof tierces. Information is indefinite on length of storage time. Green skins should be inspected frequently for odor development indicating spoilage.

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