Veterinary Science
Preparatory Training for the Veterinary Assistant

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Storage of Foods

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Objectives

- Discuss methods of food storage to prevent spoilage and degradation
- Discuss methods of food storage to prevent insect and rodent infestations
Safe and Sanitary Storage

- Preserve nutritional quality
- Preserve flavor quality
- Preserve monetary value
- Maintain storage (shelf) life
  - Time limit for product to retain qualities
Basic Food Types

- Dry
- Semi-moist
- Wet or canned
Dry Food

- Moisture content – 6-10% water
- Shelf life – extended
- Servings – multiple
Semi-moist Food

- Moisture content – 23-38% water
- Shelf life – short opened
- Servings – single
Wet or Canned Food

- Moisture content – 68-78% water
- Shelf life – very short opened
- Servings – single
Factors Affecting Storage Life (Shelf Life)

- Water content
  - Higher moisture – more perishable
- Temperature
  - Hot – >100° F
  - Cold – <30° F
- Humidity – >90%
- Open container or package
- Vermin – insects, rats, mice
- Contamination – bacteria, fungi, chemicals, water
Storage Inspection Procedures

- Unopened package or bag
  - Seams – torn
  - Seals – opened
  - Sides – holes or torn
    - water or chemical damage
- Unopened Can
  - Rust or pin hole rust
  - Swollen sides and bulging ends
- Opened container contents
  - Stale odor, unusual discoloration and consistency, vermin infestation
Storage Proper Procedures

- Mark arrival date
  - First in – First out
- Place on shelves or pallets in sealed room
- Maintain optimal temperature and humidity
- Transfer dry product of opened bags or packages to covered, marked containers
- Transfer wet or semi-moist product of opened containers to covered, marked containers
  - Use sanitary measures
  - Hold under refrigeration – <24 hrs (perishable)