

FOOD FRESHNESS

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CONDIMENT STORAGE GUIDELINES



Here's how long you can keep purchased condiments at maximum freshness and quality.

	If stored in pantry from the date of purchase, use within:	If refrigerated from the date of purchase, use within:	If refrigerated after opening, use within:
Barbecue Sauce	1 year*		4 months
Cocktail Sauce	1 year*		6 months
Gravy (jars or cans)	2-5 years		1-2 days
Hoisin Sauce	18-24 months		3-6 months
Honey	2 years		
Horseradish		1 year	3-4 months
Ketchup	1 year*		6 months
Marinade	1 year		6 months
Mayonnaise	3-6 months*		2 months
Mustard	1-2 years*		1 year
Olives (black or green)	12-18 months		2 weeks
Pesto		6 months	3 days
Pickles	1 year		1-3 months
Relish	30 months	9 months	
Salsa, Picante, or Taco Sauce	1 year*		1 month
Soy Sauce or Teriyaki Sauce	3 years*		1 month
Tahini	1 year		3 weeks
Thai Red Curry Paste	2 years		5 days
Vinegar	2 years		
Worcestershire Sauce	1 year*		

*Refrigeration ensures that commercial condiments stay fresh for a longer period of time. This shelf-stable commercial condiment is safe when stored at room temperature after opening. Quality, not safety, is the reason the labels on these products suggest that they be refrigerated after opening.

Source: The FoodKeeper app, developed by the USDA Food Safety and Inspection Service with Cornell University and the Food Marketing Institute. For more information, see [foodsafety.gov](https://www.foodsafety.gov).