



STORAGE & HANDLING

REFRIGERATED STORAGE

Refrigerated storage of pecans is critical to prevent the development of rancidity and/or infestation of insects. The ideal storage conditions are below 35° F and 70% relative humidity. Long term storage should be near 0° F in order to maximize freshness and shelf life.

TYPICAL STORAGE LIFE OF PECANS

	Shelled	In-shell
70° F	3 months	4 months
32° F	9 months	12 months
0° F	18 months	24 months

Pecans may be refrozen numerous times without any damage or quality deterioration provided they are properly tempered. Frozen pecans should be tempered by gradually raising the temperature in a humidity and temperature controlled environment in order to minimize condensation and the resulting risk of mold. High velocity air movement around the pecans speeds up the tempering process and helps minimize the possibility of condensation problems.

STORAGE ATMOSPHERE

Pecans readily absorb moisture, gases or odors from the atmosphere which may change the flavor, color, texture or stability. These may be odors of the building or volatile gases or respiration products from stored commodities. For this reason, pecans should be stored in separate rooms, away from other products that may be the source of odors or flavors.

AMMONIA DAMAGE

Traces of ammonia, not detectable by odor, in the storage room will blacken the seed coat of shelled pecans within a few weeks and of unshelled pecans within two months. While the pecans are permanently damaged in color, there is no noticeable difference in the flavor or taste. Blackening increases with the ammonia concentration, temperature, time and amount of exposure. To prevent ammonia damage, pecans should always be stored in facilities that utilize a refrigerant other than ammonia.

STORAGE INSECTS

Insects are a major problem in nuts and nut products stored at temperatures above 45° F, especially if they are shelled. The most common insects that infest nuts are Confused Flour Beetle, Indian Meal Moth, and Saw-Toothed Grain Beetle. These insects all eventually infest pecan meats that are off storage for more than two weeks during the warm weather months, unless they are sealed in an airtight container.



CONTACT US TODAY
1-800-829-6864 ■ nationalpecan.com