

Sure-Pak Meals 12



Sure-Pak Meals Shelf Life

For more than 60 years, SOPAKCO has supplied fully prepared, shelf-stable Meals Ready-to-Eat (MREs) to the U.S. Military. During this time, SOPAKCO has developed sophisticated, lightweight packaging technology and food processing techniques that allow us to produce delicious, nutritious entrees, side dishes, desserts, and more for an ever-expanding customer base that wants convenience and peace of mind. Today, the general public can purchase SOPAKCO's MREs under the brand name Sure-Pak Meals.

Shelf Life

Sure-Pak Meals have a shelf life of up to five years. Shelf life may be shorter depending on the temperature of the storage environment. If storage temperatures exceed 85 degrees Fahrenheit, the shelf life of a Sure-Pak Meal is shortened to as little as less than three years. Conversely, a cooler storage environment will extend the product's shelf life to as long as five years.

Natick Research Laboratories

The shelf life figures given below for SOPAKCO's Sure-Pak Meals are based on studies conducted by the U.S. Army's Natick Research Laboratories. This was an independent study performed by Natick without

participation of the manufacturers. The data is a general indication of the effects of storage temperatures on the shelf life of SOPAKCO food products. The Natick study was based on acceptable taste measures, which are subject to vary by individual taste preferences. Average results were calculated to yield the data below, which does not indicate the maximum useful life of the food products. The Natick study noted that nutritional value and safety value of the products often extended far beyond these time periods.

Date coding on Sure-Pak Meals

Each Sure-Pak Meal box is stamped with a four-digit number representing the year and actual day it was packaged. If a box had the number 3123, the box would have been packaged in 2013 on the 123rd day of the year.

How long will Sure-Pak Meals last?

Sure-Pak Meals have a shelf life of up to five years if stored at 70 degrees Fahrenheit. Conversely, heat may shorten shelf life. Freezing is not recommended as it may damage the seal on the pouches used to package the entrees and side dishes, causing them to spoil.

Temperature (Fahrenheit)	100 degrees	90 degrees	80 degrees	70 degrees	60 degrees
Storage Life	18 months	30 months	48 months	66 months	84 months



The Taste of Things to Come.