

Mountain House 30 Year Shelf Life Statement

OFD Foods has manufactured Mountain House brand emergency preparedness products for nearly 50 years. Most entrées are kettle-cooked and then freeze dried to a very low moisture level. Meals are packaged to maintain low-moisture, oxygen, and light conditions. It is imperative to minimize moisture, oxygen, and light conditions to maintain food flavor, nutrition, and color. Exposure to oxygen results in product rancidity from oxidation. Moisture in dry food products promotes enzymatic activity, browning, and chemical reactions that lead to flavor loss over time.

OFD Foods takes all parameters into account when producing Mountain House products. We had Medallion Labs complete sensory and analytical testing on 30 year old product. The results confirmed that conditions were consistently maintained within our packaging at levels below our targeted moisture and oxygen levels at the time of manufacture. In addition, the results of nutrition testing fell within the normal variability we see in newly produced product.

Mountain House also provides a Taste Guarantee. This guarantee is based on third party testing executed by the Food Science Department at Oregon State University. All flavor attributes scored above average on a food-industry standard hedonic scale.

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