

Barbecue sauce

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- [Almond oil](#)
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Barbecue sauce

Tomato, vinegar, sugar and smoke. Acid and sugar keep it a year in the cupboard, and the homemade canned version matches it.

How long it keeps

Unopened, this keeps **a year** — which is what puts it on [the long shelf](#).

As sold	Unopened, in the cupboard	Once opened
bottled	1 year	4 months — refrigerated
homemade, canned	9–12 months	—

Counted from the day you bought it and the date on the package. Figures are the **USDA FSIS FoodKeeper** table's, for unopened storage at room temperature; FoodKeeper counts a month as 30 days.

FoodKeeper's own note: *Refrigeration ensures that commercial sauces and condiments stay fresh for a longer period of time. Shelf-stable commercial barbecue sauce 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.*

The table was not pulled from USDA — fsis.usda.gov answers 403 to non-browser clients from this machine — so it came from a mirror of the data.gov dataset and its vintage is unverified. Treat a single figure as indicative, not as a use-by date.

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