

Salad dressings

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- [Almond oil](#)
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Salad dressings

Commercially bottled dressings. Vinegar keeps them; the emulsion is what breaks first.

How long it keeps

Unopened, this keeps **12 months** — which is what puts it on [the long shelf](#).

As sold

Unopened, in the cupboard

Once opened

commercial, bottled

10–12 months

1–3 months — refrigerated

Counted from the day you bought it. 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 salad dressing 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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