

Salsa

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- [Almond oil](#)
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Salsa

Tomato, onion, chilli and lime. Acid keeps it, and the home-canned version keeps as long as the commercial one when the acid is right.

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
picante and taco sauces	1 year	1 month — 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 salsa 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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