

Sugar substitutes

<https://www.agoramores.com/food/ingredients/shelf-stable/sugar-substitutes>

Tags: [food](#) · [ingredients](#) · [shelf-stable](#)

Related

shelf-stable

- [Re hydrated textured soy protein](#)
- [Cream sauces, milk solids](#)
- [Sugar](#)
- [Lemon juice](#)
- [Dry egg noodles](#)
- [Chia seeds](#)

ingredients

- [Almond oil](#)
- [Avocado Oil](#)
- [Baking powder](#)
- [Black bean sauce](#)
- [Corn syrup](#)
- [Grapeseed oil](#)

food

- [pies](#)
- [Central Ohio U Pick Farms](#)
- [cakes](#)
- [victoria sponge](#)
- [Columbus Farmers Market Seasons](#)
- [chiffon cake](#)

Sugar substitutes

Sucralose, aspartame, stevia and the rest. Chemically stable powders; aspartame is the one that loses sweetness with heat and time.

How long it keeps

Unopened, this keeps **2 years** — which is what puts it on [the long shelf](#).

As sold	Unopened, in the cupboard	Once opened
as sold	2 years	—

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.

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.

Related

- [Keeps 60 days or more](#) — the whole cupboard list, by aisle.
- [Ingredients](#) — the wider shelf.
- Same aisle — *Baked Goods* — *Baking and Cooking*: [Cocoa and cocoa mixes](#) · [Sugar](#) · [Spices](#) · [Gelatin](#) · [Almond extract](#).