

Long-Lasting Seasonings for a Survival Pantry

Stocking spices and seasonings with long shelf lives ensures that your emergency meals remain flavorful and satisfying. Here's a list of seasonings known for their durability when stored properly in airtight containers, away from light, heat, and moisture.

Seasoning	Shelf Life (Approx.)	Notes
Salt	Indefinite	Does not spoil; keep dry.
Sugar	Indefinite	Store airtight to prevent clumping.
Black Pepper (whole)	3–4 years	Whole peppercorns last longer than ground.
Cinnamon (sticks)	3–4 years	Ground lasts 1–2 years.
Garlic Powder	3–4 years	Keep in airtight container.
Onion Powder	3–4 years	Flakes last similar time.
Paprika/Chili Powder	1–2 years	Keep away from light to preserve color.
Cumin Seeds	3 years	Ground cumin lasts 1–2 years.
Coriander Seeds	3 years	Whole seeds retain oils longer.
Mustard Seeds	3–4 years	Whole seeds outlast ground mustard.
Bay Leaves	2 years	Store in glass jars for freshness.
Dried Herbs (oregano, thyme, basil)	6–12 months	Rotate regularly for best flavor.