



WE ARE NUTS ABOUT QUALITY!

With lots of care and effort, each year we select the very best pecans our Texas growers have to offer! We keep them fresh, and we want you to do the same!



HOW TO CARE FOR YOUR PECANS

- Airtight containers or sealed bags are best for storing pecans in the refrigerator. Sealed plastic bags are best for storing pecans in the freezer.
- Shelled pecans can be thawed and refrozen repeatedly during the two-year freezing period without loss of flavor or texture.
- In-Shell pecans should be stored in a dry place when storing at room temperature.

*The following chart is an estimate of how long pecans may be stored.
Lengths of time are an estimate and vary with humidity levels and temperatures.*

	SHELLED	IN-SHELL
Refrigerator 35° F	9 Months	18 Months
Freezer 0° F	24 Months	Up to 60 Months
Room Temperature 70° F	3 Months	6-12 Months

FOR MORE INFORMATION ABOUT PECANS AND THEIR HEALTHY ATTRIBUTES, PLEASE VISIT OUR WEBSITE: CUEROPECANHOUSE.COM