

# FoodKeeperApp – there is an App for that!

The FoodKeeper can help consumers use food while at peak quality and reduce waste. The storage times listed are intended as useful guidelines and are not hard-and-fast rules. Some foods may deteriorate more quickly while others may last longer than the times suggested. The times will vary depending on the growing conditions, harvesting techniques, manufacturing processes, transportation and distribution conditions, nature of the food, and storage temperatures. Remember to buy foods in reasonable quantities and rotate the products in your pantry, refrigerator, and freezer.

Every year, billions of pounds of good food go to waste in the U.S. because consumers are not sure of its quality or safety. Food waste from households represents about 44% of all food waste generated in the U.S. By reducing food waste through buying appropriate quantities, storing foods properly, cooking what is needed and composting, consumers can save money and reduce the amount of food going to landfills.

The FoodKeeper helps you understand food and beverages storage. It will help you maximize the freshness and quality of items. By doing so you will be able to keep items fresh longer than if they were not stored properly. It was developed by the USDA's Food Safety and Inspection Service, with Cornell University and the Food Marketing Institute. It is also available as a mobile application for [Android](#) and [Apple](#) devices.

<https://www.foodsafety.gov/keep/foodkeeperapp/index.html>

