How To Preserve Dairy Products For Emergency Situations

Categories : DIY, Food & Water, General Prepping, Homesteading, Self-Sufficiency

Continuing the recent dairy theme - Make Mozzarella From Milk In Just 30 Minutes and How To Make Butter From Milk (Couldn’t Be Easier!), I thought I would do a quick post about how to preserve and store fresh dairy products, in this case - milk, cheese and butter, for long term emergency food storage.

You might be surprised to hear but with the right method, milk, butter and cheese can all be preserved in wax and it can keep (un-refrigerated!) for up to 5 years. For most people dairy makes up an important part of a well balanced diet, so it stands to reason that, if possible, it should also be part of your emergency food storage supplies.

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(Photo from: cwjoneill)