Shelf life & Storage

Expected shelf life of products

The following table lists the expected shelf life of products at the time of their manufacture. This applies to unopened bottles stored under the right conditions (see the "Storage" section herein below).

Once opened, even if only for a short period of time, the shelf life of the products drops dramatically. The following table also lists the expected shelf life of products after they have been opened (providing they have been closed again afterwards).

Product	Expected (unopened)	Expected (opened)
BC-01 (A and B)	18 months	120 minutes (mixed) / 48 hours (unmixed)
BC-02	18 months	min. 24 hours, up to several weeks
BC-03	12 months	min. 24 hours, up to several days
BC-04	12 months	min. 24 hours, up to several days
BC-05	6 months	min. 24 hours, up to several days
BC-05 (A and B)	12 months	120 minutes (mixed) / 24 hours (unmixed)
BC-06	18 months	several weeks to months (depends on amount left in bottle)
BC-08	18 months	min. 24 hours, up to several days
BC-09	6 months	max. 24 hours
PD (set)	12 months	min. 24 hours, up to several days
P-01A	18 months	max. 12 months
M1SHOT	24 months	max. 12 months
M2BLAST	24 months	max. 12 months
M3FIRE	24 months	max. 12 months
M4SMOKE	24 months	max. 12 months
M5FLAME	24 months	max. 12 months
LPS-01	12 months	min. 24 hours, up to several days
LPS-02	12 months	min. 24 hours, up to several days
EPC	12 months	min. 7 days, up to several momths
C-02	12 months	max. 12 months

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Storage & Storage conditions

Always ensure that the products are stored under right conditions as described herein after. Ensure thermal stability in the place of storage - never store the products below 20 °C (68 °F). Recommended optimal storage conditions are 20-24 °C (68-75 °F) (also see Room Temperature below). Ensure that there is no fluctuation in the temperatures. Make sure the products are not stored long therm above 35 °C (95 °F).

Ensure that the products are not stored in direct sun. While the bottles them self protect the product inside from UV radiation to a large extent, direct sunlight might increase the storage temperature. Ensure that the place of storage is dry. Increased environmental humidity might negatively influence the expected shelf life of the products.

Room Temperature

Room temperature is a colloquial expression for the typical or preferred indoor (climate-controlled) temperature to which people are generally accustomed. It represents the small range of temperatures at which the air feels neither hot nor cold, approximately 22 °C (72 °F). In scientific contexts, it may denote the range between 20 and 26 °C (68 and 79 °F), with an average of 23 °C (73 °F).

Using Refrigerators, Coolers and Humidors

The usage of refrigerators, coolers and humidors is strongly dependent on the climatic conditions of your location. In general, there is little to no benefit to gain from storing the products inside such appliances.

Most appliances of this kind are designed for cooling wine and their temperatures range from 12-18 °C (53-64 °F) and do not feature a heating component, which would heat the contants in case the temperature drops too low. Due to this, they do not benefit the storage conditions.