

# **Diamond Brand<sup>®</sup>**

## **Dried Ferrous Sulfate Heptahydrate – Shelf-Life Guidelines**

[Verdesian](#) does not typically make any guarantees for shelf life of this product. Dried Ferrous Sulfate Heptahydrate should not change its' chemical properties for at least 6 months, as long as it is not removed from its packaging or contaminated in any way.

Typically, caking should not occur for at least 90 days, however, Verdesian does not make any guarantees regarding caking, especially if it has not been treated with calcium carbonate for anti-caking.

Dried Ferrous Sulfate Heptahydrate is very hygroscopic and will cake in certain storage conditions, especially hot humid conditions (summer months are the worst). Therefore, it is difficult to predict a shelf life regarding caking. The addition of calcium carbonate as an anti-caking agent will assist in keeping this material free flowing but is still ineffective in adverse storage conditions. Heat above 70 degrees Fahrenheit and humidity can cause caking within 24 hours depending on exposure, even with the anti-caking agent added.