

Refrigerator and Freezer Approximate Storage Times

| Product | Refrigerator at 35-40 degrees F | Freezer at 0 Degrees F | Comments |
|---|------------------------------------|---------------------------|---|
| BREADS, PASTRIES, CAKES | | | |
| Unbaked rolls and bread | 2-3 weeks | 1 month | Longer storage inactivates yeast, weakens gluten |
| Partially baked cinnamon rolls | | 2 months | |
| Baked quick breads | + | 2 months | |
| Baked muffins | + | 6-12 months | |
| Baked bread (no preservatives) | 2-3 weeks | 2-3 months | Store in fridge to inhibit mold growth |
| Waffles | | 1 month | |
| Unbaked fruit pies | 1-2 days | 2-4 months | |
| Baked fruit pies | 2-3 days | 6-8 months | |
| Pumpkin or Chiffon Pies | 2-3 days | 1-2 months | |
| Baked cookies | | 6-12 months | Store 2-3 weeks, airtight container in cupboard |
| Cookie dough | | 3 months | |
| Frosted baked cakes | + | 1 month | |
| Unfrosted baked cakes | + | 2-4 months | |
| Angel cakes | + | 6-12 months | |
| Fruit cakes | | 6-12 months | |
| DAIRY | | | |
| Butter | 3 months | 12 months | Freeze in original carton, overwrap with plastic freezer bag |
| Buttermilk | 1-2 weeks | N.R. | Check date on carton. Will keep several days after date |
| Cheese: | | | |
| cottage, ricotta | 5-7 days | 1 month | freezing changes texture of soft cheeses. |
| cream cheese | 2 weeks | 1 month | Becomes crumbly when frozen; can be used in cooking when creaminess is not important. |
| Natural, aged cheeses | | | |
| (Cheddar, swiss, brick, gouda, mozzarella, etc.) large pieces | | | Natural and processed cheeses can be frozen. |
| packaged or wax-coated. | 2-3 months | 6-8 months | Defrost in fridge; cheese will be less likely to crumble. |
| slices or opened packages | 2-3 weeks | | Use soon after thawing |
| parmesan, romano (grated) | 12 months | | |
| Pasteurized process cheese | 2-3 months | 6-8 months | |
| Coffee whitener (liquid) | 3 weeks | 6-8 months | |
| Cream light or half & half | | | |
| UHT processed - unopened | 4 weeks | | |
| UHT processed - opened | 1 week | | |
| Cream, heavy or whipping | 1 week | N.R. | Whipping cream will not whip after thawing. Whipped cream may be frozen and stored for 1-2 weeks. |
| Dip, sour-cream: | | | |
| commercial | 2 weeks | N.R. | |
| homemade | 3-4 days | N.R. | |

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| Margarine | 3 months | 12 months | Leave in original foil and carton, overwrap in plastic bag. |
| Milk: | | | |
| evaporated, opened. | 3-5 days | N.R. | |
| fluid whole or low-fat | 1 week | N.R. | |
| reconstituted nonfat dry | 1 week | N.R. | |
| sweetened, condensed, opened | 3-5 days | N.R. | |
| Sour Cream | 2-3 weeks | N.R. | Sour cream will separate if frozen. |
| Whipped topping: | | | |
| in aerosol can | 3 weeks | N.R. | |
| prepared from mix | 3 days | N.R. | |
| frozen carton (after thawing) | 2 weeks | N.R. | |
| Yogurt | 1 month | N.R. | Yogurt will separate if frozen. |

EGGS AND PRODUCTS CONTAINING EGGS

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| Eggs, in shell, fresh | 2-5 weeks | N.R. | |
| Eggs, fresh yolks or whites | 4 days | 12 months | To Freeze, break eggs out of shell and stir until yolk is well blended with white (or with other yolks). Adding small amount of salt, sugar or corn syrup will improve keeping quality. |
| Eggs, in shell, hard cooked | 2 weeks | N.R. | Decorated Easter eggs: If you intend to eat them, keep refrigerated. If eggs are at room temperature for more than 2 hours, do not eat them. |
| Egg-containing products: | | | |
| custards, custard sauces, puddings, | | | |
| custard-filled pastries or cakes | 1-2 days | N.R. | |
| Canned puddings, opened | 1-2 days | N.R. | |

FRUITS

| | | | |
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| Apples | 1-3 weeks | 8-12 months | Freeze all fruits in moisture and vapor proof containers. |
| Avocados | 3-5 days | N.R. | |
| Berries | 1-2 days | 8-12 months | |
| Canned fruits, opened | 3-5 days | 1-2 months | Texture will be softer after freezing. Refrigerate in glass or plastic to avoid metallic taste. |
| Citrus fruits | 3 weeks | 4-6 months | Wrap cut surfaces to prevent loss of Vitamin C. |
| Juices, canned and bottled frozen concentrate | 1 week | 12 months | Transfer juice to glass or plastic container after opening. |
| Melons | 1 week | 8-12 months | Wrap cut surfaces to prevent loss of Vitamin C and spread of odors. |

MEATS, FRESH

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| Roasts: | | | |
| beef | 3-5 days | 6-12 months | Meats may be left in the supermarket packaging for refrigerator storage or for very brief freezer storage. |
| veal or pork | 3-5 days | 4-8 months | |
| lamb | 3-5 days | 6-9 months | |
| Steaks, beef | 3-5 days | 6-12 months | For frozen storage beyond 2 weeks, rewrap in moisture and vapor proof wrap or freezer bag. |
| Chops: | | | |
| pork | 3-5 days | 3-4 months | |
| lamb, veal | 3-5 days | 6-9 months | |
| Ground beef, stew meat, ground pork | 1-2 days | 3-4 months | |

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| Sausage, pork | 1-2 days | 1-2 months | |
| Bratwurst, fresh | 2-3 days | 2-3 months | |
| Bratwurst, precooked | 5-7 days | 2-3 months | |
| Variety meats (tongue, liver, brains heart, kidneys) | 1-2 days | 3-4 months | |
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| MEATS, COOKED | | | |
| Canned meat, opened | 2-3 days | N.R. | |
| Cooked Meat and meat dishes | 3-4 days | 2-3 months | Quickly refrigerate all cooked meats and leftovers, use as soon as possible. Cut large roasts into halves to cool in fridge. |
| Gravy and meat broth | 1-2 days | 2-3 months | Fats tend to separate in homemade gravies, stews and sauces, but usually recombine when heated. Cool leftover gravy and broth quickly, in shallow containers in the fridge. |
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| MEATS, PROCESSED AND CURED | | | |
| Bacon | 7 days | 1 month | Keep packaged meats in original package. For best quality use within 1 week of "sell-by" date. |
| Frankfurters | 7 days * | 1-2 months | Frozen, cured meats loose quality rapidly; use a.s.a.p. |
| Ham, whole | 7 days | 1-2 months | |
| half | 3-5 days | 1-2 months | |
| canned (unopened) | 8-12 months | N.R. | Small pieces of canned ham (opened) maybe frozen 4-6 weeks |
| Luncheon meats | 3-5 days * | 1-2 months | |
| Sausage, smoked | 7 days | 1-2 months | |
| Dry and semi-dry sausage | 14-21 days | 1-2 months | |
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| POULTRY, FRESH | | | |
| Chicken and turkey (Whole) | 1-2 days | 12 months | |
| Chicken (pieces) | 1-2 days | 9 months | |
| Turkey (pieces) | 1-2 days | 6 months | |
| Duck and goose (whole) | 1-2 days | 6 months | |
| Giblets | 1-2 days | 3-4 months | |
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| COOKED POULTRY | | | |
| Canned poultry, opened | 1 day | N.R. | Quick-cool meat and broth separately in shallow containers. |
| Cooked poultry dishes | 3-4 days | 4-6 months | Add ice cubes to concentrated broth to speed cooling and to aid fat removal. |
| Pieces (cooked with broth) | 1-2 days | 6 months | |
| Pieces (not in broth) | 3-4 days | 1 month | |
| Fried Chicken | 3-4 days | 4 months | |
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| WILD GAME | | | |
| Venison | 3-5 days | 6-12 months | |
| Rabbit, squirrel | 1-2 days | 12 months | |
| Wild duck, pheasant, goose (whole) | 1-2 days | 6 months | |
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| SEAFOOD | | | |
| Canned fish, seafood, opened | 1 day | N.R. | |
| Clams, Oysters (shucked) and scallops | 7-9 days | 3-4 months | Store in coldest part of fridge. Do NOT use is liquid is frothy. |
| Crab | 7 days | 2 months | |
| Shrimp | 3-5 days | 6-12 months | |

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| Lobster | 3-7 days | 6-12 months | |
| Freshwater fish, cleaned | | | |
| Filletts: | | | |
| cod, flounder, | 3-5 days | 4-6 months | |
| haddock, pollack, mullet, ocean | | | |
| perch, sea perch sea trout, striped | | | |
| bass | 3-5 days | 3 months | |
| Salmon steaks | 3-5 days | 2 months | |
| Cooked fish | 5-7 days | N.R. | |
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| VEGETABLES | | | |
| Asparagus | 2-3 days | 8-12 months | Freeze vegetables in moisture and vapor proof materials. |
| Beans, green or wax | 1 week | 8-12 months | |
| Beets, carrots, broccoli | 3-5 days | 8-12 months | |
| Cabbage, celery | 1-2 weeks | N.R. | |
| Cauliflower | 1 week | 8-12 months | |
| Corn, in husks | 1 day | | |
| without husks | | 8-12 months | |
| Cucumbers | 1 week | N.R. | |
| Lettuce, other salad greens | 1 week | N.R. | Store in bag or lettuce keeper. |
| Mushrooms | 1-2 days | 8-12 months | Do not wash before fridge storage. |
| Okra | 3-5 days | 8-12 months | |
| Onions, green | 3-5 days | N.R. | |
| Peas, lima beans, unshelled | 3-5 days | 8-12 months | Store unshelled in fridge until used. |
| Peppers | 1 week | 8-12 months | |
| Radishes | 2 weeks | N.R. | |
| Tomatoes, ripe | 5-6 days | 8-12 months | Follow recommended procedures. Use as canned tomatoes. |
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| MISCELLANEOUS | | | |
| Baby food | 2-3 days | N.R. | Store covered. Do not feed baby from jar. Reheat only enough for one feeding. Freeze homemade baby food in ice cube trays, covered, 2-4 weeks |
| Soups, stews | 2-3 days | 4-6 months | |
| Sandwiches | 2-3 days | 1 month | |
| Casseroles | 1-2 days | 1 month | |
| Ground spices | 6 months | 6-12 months | Can be stored in cupboard. |
| Candies | Not Necessary | 3-6 months | Chocolates may discolor. |
| Salad dressings, opened | Several months | N.R. | |
| Mayonnaise | 2 months | N.R. | |
| Pizza | 3-4 days | 1-2 months | |
| Stuffing | 3-4 days | 1 month | |
| Salads: | | | |
| Egg, Chicken, ham, macaroni | | | |
| tune (store prepared or homemade) | 3-5 days | N.R. | |

N.R. = Not Recommended.

+ = Not Necessary to refrigerate unless product cannot be used within 4-5 days or time recommended on package

* = Storage time after vacuum-sealed package is opened. Unopened package maybe kept 2 weeks or according to date on package.

This information was found on the Kansas State University Cooperative Extension Service website.