EFRIGERATOR/FREEZER Approximate Storage Times

Refrigerator Freezer Product at 35°-40°F at 0°F Comments **BREADS. PASTRIES. CAKES** Unbaked rolls and bread 2-3 weeks 1 month Longer storage inactivates yeast, weakens gluten. 2 months Partially baked cinnamon rolls Baked quick breads 2 months + Baked muffins t 6-12 months Baked breads (no 2-3 weeks 2-3 months Store in refrigerator to inhibit mold growth. preservatives) Waffles 1 month 2-4 months Unbaked fruit pies 1-2 days Baked fruit pies 2-3 days 6-8 months Pumpkin or chiffon pies 2-3 days 1-2 months Baked cookies N.R. 6-12 months Store 2-3 weeks, airtight container in cupboard. Cookie dough 3 months Frosted baked cakes 1 month t 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 Check date on carton. Will keep several days N.R. 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 Natural and processed cheeses can be frozen. (cheddar, swiss, brick, Defrost in refrigerator; cheese will be less likely gouda, mozzarella, etc.) to crumble. Use soon after thawing. large pieces, packaged or wax-coated 2-3 months 6-8 months slices or opened packages 2-3 weeks parmesan, romano (grated) 12 months Pasteurized process cheese 3-4 weeks 6-8 months Coffee whitener (liquid) 3 weeks See package Cream, light or half & half 3-4 weeks (UHT processed-unopened) 4 weeks (UHT processed-opened) 1 week Cream, heavy or whipping N.R. 1 week Whipping cream will not whip after thawing. Whipped cream may be frozen and stored for 1 to 2 weeks. Dip, sour-cream: commercial 2 weeks N.R. homemade 3-4 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.

Product	Refrigerator at 35-40°F	Freezer at O°F	Comments
Margarine	3 months	12 months	Leave in original foil and carton, overwrap in plastic bag for freezer storage.
Milk:			
evaporated, opened,	3-5 days	N.R.	
fluid whole or low-fat	1 week	N.R.	
reconstituted nonfat dry sweetened. condensed,	1 week	N.R.	
opened	3-5 days	N.R.	
Sour cream Whipped tepping:	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	o uujo		
thawing)	2 weeks	N.R.	
Yogurt	1 month	N.R.	Yogurt will separate if frozen.
EGGS AND PRODUCTS COM	NTAINING ECC	5	
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
	2 weeks	N.R.	yolk is well blended with white (or with other yolks). Adding small amount of salt, sugar or corn syrup will improve keeping quality. Decorated Easter eggs: If you intend to eat them,
Eggs, in shell, hard-cooked	2 WEEKS	IV.IC.	keep refrigerated. If eggs are at room tempera- ture 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			
Apples	1-3 weeks	8-12 months	Freeze all fruits in moisture- and vapor-proof containers. Follow recommended procedures
Avocados	3-5 days	N.R.	in Extension publications
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	1 week	12 months	Transfer canned juice to glass or plastic
frozen concentrate Melons	1 week	8-12 months	container after opening. Wrap cut surfaces to prevent loss of Vitamin C and spread of odors.
MEATS, FRESH Roasts:			
beef	3-5 days	6-12 months	Meats may be left in the supermarket
veal or pork	3-5 days	4-8 months	packaging for refrigerator storage or
lamb	3-5 days	6-9 months	for very brief freezer storage.
Steaks, beef	3-5 days	6-12 months	For frozen storage beyond 2 weeks, rewrap in moisture- and vapor-proof wrap or freezer bags.
Chops:			and the second provide and a model puge
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	

N.R. = Not Recommended

	Refrigerator		
Product	at 35-40°F	at O°F	Comments
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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,	1-2 days	3-4 months	
brains, heart, kidneys)			
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 the refrigerator.
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 refrigerator.
MEATS, PROCESSED AND	CURED		
Bacon	7 days	1 month	Keep packaged meats in original package. For
	J.		best quality, use within 1 week of "sell by" date.
Frankfurters	7 days ♦	1-2 months	Frozen, cured meats lose quality rapidly; use as soon as possible.
Ham, whole	7 days	1-2 months	1
half	3-5 days	1-2 months	
canned (unopened)	8-12 months	N.R.	Small pieces of canned ham (opened) maybe frozen for 4 to 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	
POULTRY, FRESH			
	1.0 dana	12 months	
Chicken and turkey (whole) Chicken (pieces)	1-2 days 1-2 days	9 months	
Turkey (pieces)	1-2 days 1-2 days	6 months	
Duck and goose (whole)	1-2 days $1-2$ days	6 months	
Giblets	1-2 days $1-2$ days	3-4 months	
	1 2 udys	5 4 months	
COOKED POULTRY			
Canned poultry, opened	1 day	N.R.	Quick-cool meat and broth separately in shallow
Cooked poultry dishes	3-4 days	4-6 months	containers. Add ice cubes to concentrated broth
Pieces (covered with broth)	1-2 days	6 months	to speed cooling and to aid fat removal.
Pieces (not in broth)	3-4 days	1 month	
Fried chicken	3-4 days	4 months	
WILD GAME			
Venison	3-5 days	6-12 months	
Rabbit, squirrel	1-2 days	12 months	
Wild duck, pheasant, goose	5		
(whole)	1-2 days	6 months	
SEAFOOD			
Canned fish, seafood, opened	1 day	N.R.	
Clams, oysters (shucked) and	7-9 days	3-4 months	Store in coldest part of the refrigerator.
scallops	. o uuyo	5 1 11011015	Do not use if liquid is frothy.
Crab	7 days	2 months	
Shrimp	3-5 days	6-12 months	
Lobster (shelled or not)	3-7 days	6-12 months	

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

Product	Refrigerator at 35-40°F	Freezer at O°F	Comments
Freshwater fish, cleaned Fillets:	3-5 days	6-9 months	
cod, flounder, haddock, pollack,	3-5 days	4-6 months	
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.	
VEGETABLES			
Asparagus	2-3 days	8-12 months	Freeze vegetables in moisture- and vapor-proof materials. Refer to Extension publications.
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 refrigerator 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 refrigerator 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.
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.	-

N.R. = Not Recommended.

*Refrigeration is not necessary, but will help keep flavor fresher.

Adapted from publications prepared by USDA and by the University of Wisconsin Extension Service.

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