

Refrigeration Storage

Product	Refrigerated (40 degrees F)	Frozen (0 degrees F)
BEVERAGES, FRUIT Juice in cartons, fruit drinks, punch	3 weeks, unopened; 7 to 10 days open	8 to 12 months
CONDIMENTS Refrigerated pesto, salsa Sour cream-based dip	Date on carton; 3 days after opening 2 weeks	1 to 2 months Does not freeze well
DAIRY PRODUCTS Butter Buttermilk Cheese, Hard (such as Cheddar, Swiss) Cheese, Soft (such as Brie, Bel Paese) Cottage Cheese, Ricotta Cream Cheese Cream, Whipping ultra pasteurized Whipped, sweetened Aerosol can, real whipped cream Aerosol can, non-dairy topping Cream, Half and Half Egg substitutes, liquid Unopened Opened Eggnog, Commercial Eggs, in shell Raw whites Raw yolks Hard Cooked Margarine Milk Pudding Sour cream Yogurt	1 to 3 months 7 to 14 days 6 month unopened; 3 to 4 weeks opened 1 week 1 week 2 weeks 1 month 1 day 3 to 4 weeks 3 months 3 to 4 days 10 days 3 days 3 to 5 days 3 to 5 days 2 to 4 days 2 to 4 days 1 week 4 to 5 months 1 week Package date; 2 days after opening 7 to 21 days 7 to 14 days	6 to 9 months 3 months 6 months 6 months Does not freeze well Does not freeze well Do not freeze 1 to 2 months Do not freeze Do not freeze 4 months Manufacturer says "Do not freeze" 6 months Do not freeze 1 year Does not freeze well Does not freeze well 1 year 3 months Do not freeze Does not freeze well 1 to 2 months
DELI FOODS Entrees, cold or hot Store-sliced lunch meats Salads	3 to 4 days 3 to 5 days 3 to 5 days	2 to 3 months 1 to 2 months Do not freeze
DOUGH Tube cans of biscuits, rolls, pizza dough Ready-to-bake pie crust Cookie dough	Use-by-date Use-by-date Use-by-date, unopened or opened	Do not freeze 2 months 2 months
FISH Lean fish (cod, flounder, haddock, sole) Fatty fish (bluefish, mackerel, salmon) Caviar, non-pasteurized (fresh) Caviar, pasteurized, vacuum package Cooked fish Smoked fish	1 to 2 days 1 to 2 days 6 months unopened, 2 days after opening 1 year unopened, 2 days after opening 3 to 4 days 14 days or date on vacuum pkg	6 months 2 to 3 months Do not freeze Do not freeze 4 to 6 months 2 months in vacuum pkg
SHELLFISH Shrimp, scallops, crayfish, squid, Shucked clams, mussels and oysters Live clams, mussels, crab, lobster and Cooked shellfish	1 to 2 days 2 to 3 days 3 to 4 days	3 to 6 months 2 to 3 months 3 months

MEAT, FRESH Beef, Lamb, Pork, or Veal chops, steaks, roasts Ground meat Variety meats (liver, tongue, chitterlings) Cooked meats (after home cooking)	3 to 5 days 1 to 2 days 1 to 2 days 3 to 4 days	4 to 12 months 3 to 4 months 3 to 4 months 2 to 3 months
MEAT, SMOKED OR PROCESSED Bacon Corned beef, in pouch w/pickling juice Ham, canned ("keep refrigerated" label) Ham, fully cooked, whole Ham, fully cooked, slices or half Ham, cook before eating Hot dogs, sealed in package Hot dogs, after opening Lunch meats, sealed in package Lunch meats, after opening Sausage, raw, bulk type Sausage, smoked links, patties Sausage, hard, dry (pepperoni), sliced	7 days 5 to 7 days 6 to 9 months 7 days 3 to 4 days 7 days 2 weeks 1 week 2 weeks 3 to 5 days 1 to 2 days 7 days 2 to 3 weeks	1 month 1 month Not in can 1 to 2 months 1 to 2 months
PASTA, FRESH	1 to 2 days or use-by date on package	2 months
POULTRY, COOKED OR PROCESSED Chicken or Turkey, whole Chicken or Turkey, parts Duckling or Goose, whole Giblets	1 to 2 days 1 to 2 days 1 to 2 days 1 to 2 days	12 months 9 months 6 months 3 to 4 months
POULTRY, COOKED OR PROCESSED Chicken nuggets, patties Cooked poultry dishes Fried chicken Ground turkey or chicken Lunch meats, sealed in package Lunch meats, after opening Pieces covered with broth and gravy Rotisserie chicken	1 to 2 days 3 to 4 days 3 to 4 days 1 to 2 days 2 weeks 3 to 5 days 1 to 2 days 3 to 4 days	1 to 3 months 4 to 6 months 4 months 3 to 4 months 1 to 2 months 1 to 2 months 6 months 4 months