

# Refrigerator and Freezer Storage Chart

## COLD STORAGE (FOR CONSUMERS)

This chart gives short, conservative storage times to protect you from food spoilage (what you risk in long refrigeration) and from taste loss (what happens when food is left too long in the freezer).

Product	Refrigerator (Days at 40°F)	Freezer (Months at 0°F)
<b>Eggs</b>		
liquid pasteurized eggs (unopened)	3 to 10	12
fresh in shell	21	don't freeze
raw yolk and whites	2 to 4	12
hard cooked	7	don't freeze
<b>Fresh meats</b>		
beef	3 to 5	6 to 12
lamb	3 to 5	6 to 9
pork	3 to 5	4 to 8
veal	3 to 5	4 to 8
hamburger	1 to 2	3 to 4
sausage	1 to 2	1 to 2
<b>Cooked meats</b>		
meat dishes	3 to 4	2 to 3
gravy, broth	1 to 2	2 to 3
<b>Processed meat</b>		
bacon	7	1
franks	7	1 to 2
ham	3 to 5	1 to 2
lunch meat	3 to 5	1 to 2
Fresh poultry (all)	1 to 2	6 to 9
<b>Cooked poultry</b>		
in broth	1 to 2	6
pieces	3 to 4	1
hotdish	3 to 4	4 to 6
fried chicken	3 to 4	4
<b>Game</b>		
deer	3 to 5	6 to 12
rabbit	1 to 2	12
duck, goose	1 to 2	6
Mayonnaise	60	don't freeze
TV dinners		6
Deli salad (egg, tuna, macaroni)	3 to 5	don't freeze
Soups, stews	3 to 5	2 to 3