

All storage times listed in this chart are from the FoodKeeper App at [Foodsafety.gov](https://www.foodsafety.gov/keep/foodkeeperapp/index.html) website. It was developed by the USDA's Food Safety and Inspection Service, with Cornell University and the Food Marketing Institute. It is available as a mobile application, or many other storage times can be found online at <https://www.foodsafety.gov/keep/foodkeeperapp/index.html>.

FOOD STORAGE TIME			
REFRIGERATED DOUGH	Refrigerated	Frozen	
Cookie dough	Use-by-date, unopened or opened	2 months	
Ready-to-bake pie crust	use-by -date	2 months	
Tube cans of biscuits, rolls, etc.	Use-by date	Do not freeze	
BAKERY	Unopened in pantry	Refrigerator after opening	Frozen
Bread, commercial	14-18 days	2-3 weeks	3-5 months
Bread, flat (tortillas, pita)	14-18 days	2-3 weeks	3-5 months
Cake, from mix	3-7 days	7-10 days	
Cookies, bakery or homemade Packaged	2-3 weeks 2-3 months	2 months 8-12 months frozen	
Crackers	8 months	Freeze or refrigerate 3-4 months	
Muffins	3-7 days	7-10 days	6 months
Pastries, Danish	5-10 days	14 months	
Pies, cream Fruit Pecan Pumpkin	1-2 days 2 hours 2 hours	3-4 days 1 week 3-4 days 3-4 days	
Rolls, yeast, baked	14-18 days	2-3 weeks	3-5 months
BAKING AND COOKING	Unopened in pantry	Refrigerator after opening	In pantry after opening
Baking powder	6-18 months		3-6 months
Baking soda	2-3 years		6 months
Biscuit or pancake mix	9 months		Package use-by date
Cake, brownie, bread mix	12-18 months		Package use-by date
Chocolate, unsweetened and semi-sweet, solid	1-2 years		1 year

Cocoa and cocoa mixes	Indefinitely		1 year
Cornmeal, regular	6-12 months	1 year	2 years
Cornstarch	18-24 months		18 months
Extracts, vanilla, lemon, etc.	2 years		1 year
Flour, white Flour, whole-wheat	6-12 months 3-6 months	1 year 6-8 months	6-8 months
Garlic, jars	8-12 months	Use by date	
Gelatin, flavored Unflavored	10-12 months 3 years		Use all or reseal for 3-4 months
Herbs, dried	1-2 years		1-2 years
Frosting	10-12 months	2-3 weeks	
Oil, olive or vegetable Nut oils Vegetable oil sprays	6-12 months 6-12 months 2 years	4 months 6-8 months	3-5 months 3-8 months 1 year
Shortening, solid	1-2 years		6-12 months
Spices, whole Ground	3-4 years 2-3 years		3-4 years 2-3 years
Sugar brown Granulated Confectioners Sugar substitutes	18-24 months 18-24 months 18-24 months 2 years		Sugar never spoils
Yeast, dry packets and jars	2 years	4 months 6 months frozen	

CONDIMENTS, SAUCES AND CANNED GOODS

CONDIMENTS	Unopened in pantry	Refrigerator after opening	In pantry after opening
Barbeque sauce, bottled	1 year	4 months	
Gravy, jars and cans Dry gravy mixes	2-5 years 2 years	1-2 days 1-2 days	Use entire can Mix entire packet
Honey	2 years		
Horseradish, in jar	1 year	3-4 months	
Jams, jellies, preserves	6-18 months	6-12 months	
Ketchup, cocktail, chili sauce	1 year	6 months	
Mayonnaise, commercial	3-6 months	2 months	
Mustard	1-2 years	1 year	
Olives, black and green	12-18 months	2 weeks	
Pickles	1 year	1-3 months	
Salad dressings, bottled	10-12 months	1-3 months	
Salsa	1 year	1 month	
Sauce mixes, non-dairy (spaghetti, taco)	2 years		Use entire amount
Cream sauces	6- 12 months		
Spaghetti sauce in jars	18 months	4 days	
Vinegar	2 years		
Worcestershire sauce	1 year		

DAIRY PRODUCTS AND EGGS

DAIRY PRODUCTS	Refrigerated	Frozen
Butter	1-2 months	6-9 months
Buttermilk	1-2 weeks	3 months
Cheese, hard (cheddar, Swiss, block parmesan) Parmesan, shredded or grated Shredded cheddar, mozzarella, etc.	6 months unopened; 3-4 weeks opened 1 year unopened 1 month	6 months 3-4 months
Cheese, processed slices	3-4 weeks	Doesn't freeze well
Cheese, soft (such as Brie)	1-2 weeks	6 months
Cottage cheese, ricotta	2 weeks unopened 1 week opened	Doesn't freeze well
Cream cheese	2 weeks	Doesn't freeze well
Cream, whipping, ultra-pasteurized Whipped, sweetened, Aerosol can, real whipped cream Aerosol can, non-dairy topping	1 month 1 day 3-4 weeks 3 months	Do not freeze 1-2 months Do not freeze Do not freeze
Cream, half-and-half	3-4 days	4 months
Dips, sour cream based	2 weeks	Do not freeze
Kefir (fermented milk)	1 week after date; Opened 1-2 days	Do not freeze
Margarine	6 months	1 year
Milk, plain or flavored	1 week	3 months
Pudding	Package date; 2 days after opening	Do not freeze
Sour cream	7-21 days	Doesn't freeze well
Soy milk	7- 10 days after opening	Doesn't freeze well
Yogurt	1-2 weeks	1-2 months
EGGS	Refrigerated	Frozen
Egg substitutes, liquid Unopened opened	10 days 3 days	1 year Do not freeze
Eggnog, commercial	3-5 days	6 months
Eggs, in shell Raw whites, yolks* Hard cooked	3-5 weeks 2-4 days 1 week	Do not freeze 1 year Do not freeze

DELI AND PREPARED FOODS		
DELI FOODS	Refrigerated	Frozen
Fruit, cut	Package date; 4 days after opening	Don't freeze
Luncheon meats, store- sliced	3-5 days	1-2 months
Main dishes or meals, hot or refrigerated	3-4 days	2-3 months
Meats covered with gravy or broth	3-4 days	6 months
Pate	1-2 days	1-2 months
Salads containing meat, fish, poultry or eggs	3-4 days	Don't freeze
Salads, vegetable	3-5 days	Don't freeze
Side dishes such as cooked vegetables, rice or potatoes	3-4 days	1-2 months

FOOD PURCHASED FROZEN		
FROZEN ITEMS	Frozen	Refrigerator after thawing
Bread dough, commercial	Use-by date	After baking, 4- days
Fish, raw	6 months	1-2 days
Fruit such as berries, melons	4-6 months	4-5 days
Ice cream	2-4 months	
Juice concentrates	6-12 months	7-10 days
Lobster tails	3 months	2 days
Pancakes, waffles	2 months	3-4 days
Sausages, uncooked	1-2 months	1-2 days
Precooked	1-2 months	1 week
Sherbet, sorbet	2-4 months	
Shrimp, shellfish	1 year	1-2 days
Soy meat substitutes	12-18 months	3-4 days
Vegetables	8 months	3-4 days

MEAT, POULTRY AND FISH

MEAT, POULTRY AND FISH		
FISH	Refrigerated	Frozen
Caviar, fresh, in jar	1-4 weeks; 2 days open	Doesn't freeze well
Cooked fish, all	3-4 days	1-2 months
Fatty fish (blue fish, mackerel, mullet, salmon, tuna, etc.)	1-2 days	2-3 months
Lean fish (cod, flounder, halibut, etc.)	1-2 days	6-8 months
Lean fish (Pollock, ocean perch, rockfish, sea trout)	1-2 days	4-8 months
Surimi seafood	3-4 days or package date	9 months
SHELLFISH	Refrigerated	Frozen
Cooked shellfish, all	3-4 days	1-3 months
Crab meat, fresh	1-3 days	2-4 months
Crab meat, pasteurized	10-12 months unopened, 3-5 days opened	4-10 months
Crab legs, king, Dungeness, snow	2-4 days	9-12 months
Live clams, mussels, crab and oysters	1-2 days	2-3 months
Live lobsters	1-2 days	2-4 weeks
Lobster tails	2-3 days	2-4 weeks
Shrimp, scallops, crayfish, squid	1-3 days	6-18 months
Shucked clams, mussels and oysters	3-10 days	3-4 months
SMOKED FISH	Refrigerated	Frozen
Fish, cold smoked, air pack	14-30 days	9-12 months
Fish, cold smoked, vacuum pack	21-30 days	9-12 months
Fish, hot smoked, air pack	14-45 days	9-12 months
Fish, hot smoked, vacuum pack	14-45 days	6-12 months
Herring	3-4 days	2 months
MEAT, FRESH	Refrigerated	Frozen
Beef, lamb, pork or veal chops, steaks, roasts	3-5 days	6-12 months
Cooked meats and meat dishes	3-4 days	2-3 months
Ground meat	1-2 days	3-4 months

Variety meats (liver, tongue)	1-2 days	3-4 months
MEAT, SMOKED OR PROCESSED	Refrigerated	Frozen
Bacon	1 week	1 month
Corned beef, in pouch	5-7 days	1 month
Ham, canned Ham, fully cooked, whole Ham, fully cooked, slices or half Ham, cook before eating	6-9 months 1 week 3-5 days 1 week	Do not freeze 1-2 months 1-2 months 1-2 months
Hot dogs, sealed in package Hot dogs, after opening	2 weeks 1 week	1-2 months 1-2 months
Lunch meats, sealed in package Lunch meats, after opening	2 weeks 3-5 days	1-2 months 1-2 months
Sausage, raw, bulk type Sausage, smoked links, patties Sausage, hard, dry (pepperoni), sliced	1-2 days 1 week 2-3 weeks	1-2 months 1-2 months 1-2 months
POULTRY, FRESH	Refrigerated	Frozen
Chicken or turkey, whole Chicken or turkey, parts	1-2 days 1-2 days	1 year 9 months
Duckling or goose, whole	1-2 days	6 months
Giblets	1-2 days	3-4 months
POULTRY, COOKED OR PROCESSED	Refrigerated	Frozen
Chicken nuggets, patties	3-4 days	1-3 months
Cooked poultry fishes	3-4 days	4-6 months
Fried chicken	3-4 days	4 months
Ground turkey or chicken	1-2 days	3-4 months
Lunch meats, sealed in package Lunch meats, after opening	2 weeks 3-5 days	1-2 months 1-2 months
Pieces covered with broth or gravy	1-2 days	2-3 months
Rotisserie chicken	3-4 days	4 months

PRODUCE

FRUITS	Shelf	Refrigerator	Frozen
Apples	3 weeks	4-6 weeks	Cooked, 8 months
Apricots	Until ripe	2-5 days	Do not freeze
Avocados	Until ripe	3-4 days	Do not freeze
Bananas	Unit ripe	3 days, skin will blacken	Whole peeled, 2-3 months
Berries, cherries		7 days	1 year
Citrus fruit	10 days	1-2 weeks	Do not freeze
Coconuts, fresh	1 week	2-3 weeks	Shredded, 6 months
Grapes	1 day	1 week	Whole, 1 month
Kiwi fruit	Until ripe	3-6 days	Do not freeze
Melons	Until ripe	2 weeks 2-4 days, opened	Balls, 1 month
Papaya, mango	3-5 days	1 week	6-8 months
Pears, plums	Until ripe	3-5 days	2 months
Peaches, nectarines	Until ripe	3-5 days	Slices, lemon juice and sugar, 2 months
VEGETABLES	Shelf	Refrigerator	Frozen
Artichokes, whole	1-2 days	1-2 weeks	Do not freeze
Asparagus		3-4 days	5 months
Beans, green or wax		3-5 days	8 months
Beets	1 day	1-2 weeks	6-8 months
Bok choy		2-3 days	10-12 months
Broccoli		3-5 days	10-12 months
Brussels sprouts		3-5 days	10-12 months
Cauliflower		3-5 days	10-12 months
Cabbage		1-2 weeks	10-12 months
Carrots, parsnips		2-3 weeks	10-12 months
Celery		1-2 weeks	10-12 months
Corn on the cob		1-2 days	8 months

Cucumbers		4-6 days	Do not freeze
Eggplant	1 day	4-7 days	6-8 months
Garlic	1 month	1-2 weeks	1 month
Ginger Root	1-2 days	1-2 weeks	1 month
Greens		1-4 days	10-12 months
Herbs, fresh		7-10 days	1-2 months
Leeks		1-2 weeks	10-12 months
Lettuce, iceberg		1-2 weeks	Do not freeze
Lettuce, leaf (spinach)		3-7 days	Do not freeze
Mushrooms		3-7 days	10-12 months
Okra	1 day	2-3 days	10-12 months
Onions, dry Spring or green	1 month	2 months 1-2 weeks	10-12 months 10-12 months
Peppers, bell or Chile		4-14 days	6-8 months
Potatoes	1-2 months	1-2 weeks	Cooked and mashed, 10-12 months
Radishes		10-14 days	Do not freeze
Rutabagas	1 week	2-3 weeks	8-10 months
Squash, summer winter	1-5 days 2-6 weeks	4-5 days 1-3 months	10-12 months 10-12 months
Turnips		2 weeks	8-10 months
Tomatoes	Until ripe	2-3 days	2 months

SHELF-STABLE FOODS

SHELF-STABLE FOODS	Unopened in pantry	Refrigerator after opening	In pantry after opening
Canned goods, low acid (meat, poultry, fish, gravy, soup, beans, potatoes)	2-5 years	3-4 days	
Canned goods, high acid (juices, fruits, tomato soup)	12-18 months	5-7 days	
Cereal, ready-to-eat Cook before eating (oatmeal, etc.)	6-12 months 1 year		2-3 months 6-12 months
Coffee, whole beans	1-3 weeks	For all types; 3-4 months frozen; 2 weeks refrigerated	1 week
Fruits, dried	6 months	6 months	1 month
Jerky, commercially dried	1 year	2-3 months	
Jerky, homemade		1-2 months	1-2 months
Juice, boxes	4-6 months	8-12 days	
Marshmallow crème	2-5 months		1 month
Milk, evaporated	1 year	4-5 days	
Molasses	1-2 years		6 months
Nuts, jars or cans	1 year	Refrigerate 4-6 months Freeze 6-12 months	2-9 months
Peanut butter	6-24 months		2-3 months
Popcorn, dry kernels Microwave packets	2 years 6-12 months		1 year 1-2 days popped
Potato chips	2 months		1-2 weeks
Potatoes, instant	10-15 months		6-12 months
Pudding mixes	1 year		3-4 months
Soup mixes, bouillon	1 year		1 year
Syrup, pancake Real maple	1 year 12 years	18-24 months	6 months
Tea, bags Loose Instant	18-36 months 2 years 2-3 years		6-12 months 6-12 months 6-12 months
Tomatoes, sun dried, oil	1 year	3-6 months	3-6 months

GRAINS, BEANS AND PASTA

BEANS AND PASTA	Unopened in pantry	Refrigerator after opening	In pantry after opening
Beans, dried	1 year		1 year
Dry egg noodles	2 years		1-2 months
Lentils, dried	1 year		1 year
Pasta, dry w/o eggs	2 years		1 year
Peas, dried split	1 year		1 year
Rice, white or wild Brown flavored/herb mixes	2 years 1 year 6 months	6 months for all	1 year 1 year Use all