Frozen Food Shelf Life

How long can you safely keep frozen foods?

Meat & Meat Products

1 YEAR

Chicken or Turkey (whole)

1-2 MONTHS

Bacon, Ham, Processed Meats Sausage (uncooked & smoked) **Organ Meats**

8-12 MONTHS

Wild Game (uncooked)

6-12 MONTHS

Steak

6-9 MONTHS Chicken (pieces)

3-4 MONTHS

Ground Meats

Fish

3-8 MONTHS

3-12 MONTHS

Shellfish

4-12 MONTHS Chops (pork, veal, lamb)

Roast Meats

Leftovers



Meat or **Poultry**

2-3 MONTHS

Broth & Gravy Casseroles Soups & Stews



1-3 MONTHS

Chicken Nuggets/ & Patties

Pasta

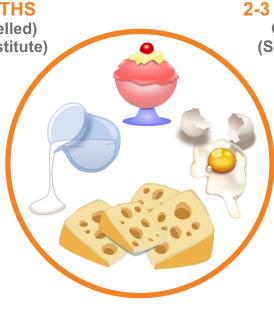
Dairy & Dairy Products

12 MONTHS Eggs (shelled)

Eggs (substitute)

6-9 MONTHS Butter

6 MONTHS Cheese (Hard)



2-3 MONTHS Cheese

(Shredded)

2-4 MONTHS **Ice Cream**

3 MONTHS Milk &

Buttermilk

Baked Good & Nuts

Nuts (unsalted)

9-12 MONTHS

Cake (baked & frosted)

Cookies (baked)

6-12 MONTHS

Fruit Pie (baked) Nuts (salted)

6-8 MONTHS

3-6 MONTHS

1 MONTH

Bread & Rolls (unbaked)

2-4 MONTHS Cake (baked

& unfrosted) Fruit Pie (unbaked)

2-3 MONTHS

Bread (baked)

3 MONTHS

Cookie Dough Rolls (yeast)

Fruits & Vegetables



For more on food safety and food compliance issues, visit us at:



www.foodfocus.co.za References: http://www.fsis.usda.gov/freezing-and-food-safety https://www.thebalance.com/the-shelf-life-of-meat-and-other-frozen-foods-1389304 https://www.foodsafety.gov/keep/charts/storagetimes.html

http://www.fda.gov/downloads/Food/ResourcesForYou/HealthEducators/UCM109315.pdf