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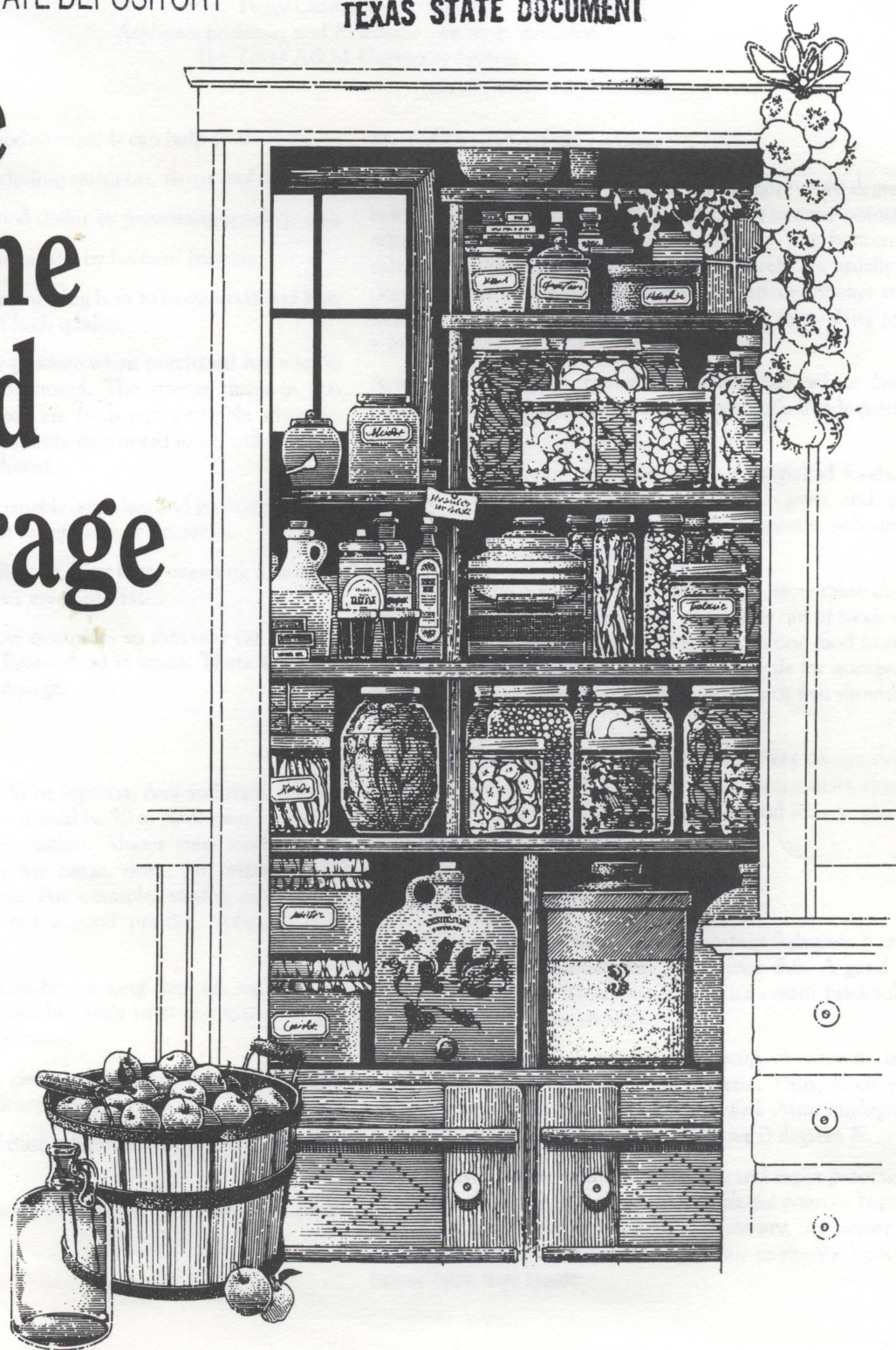
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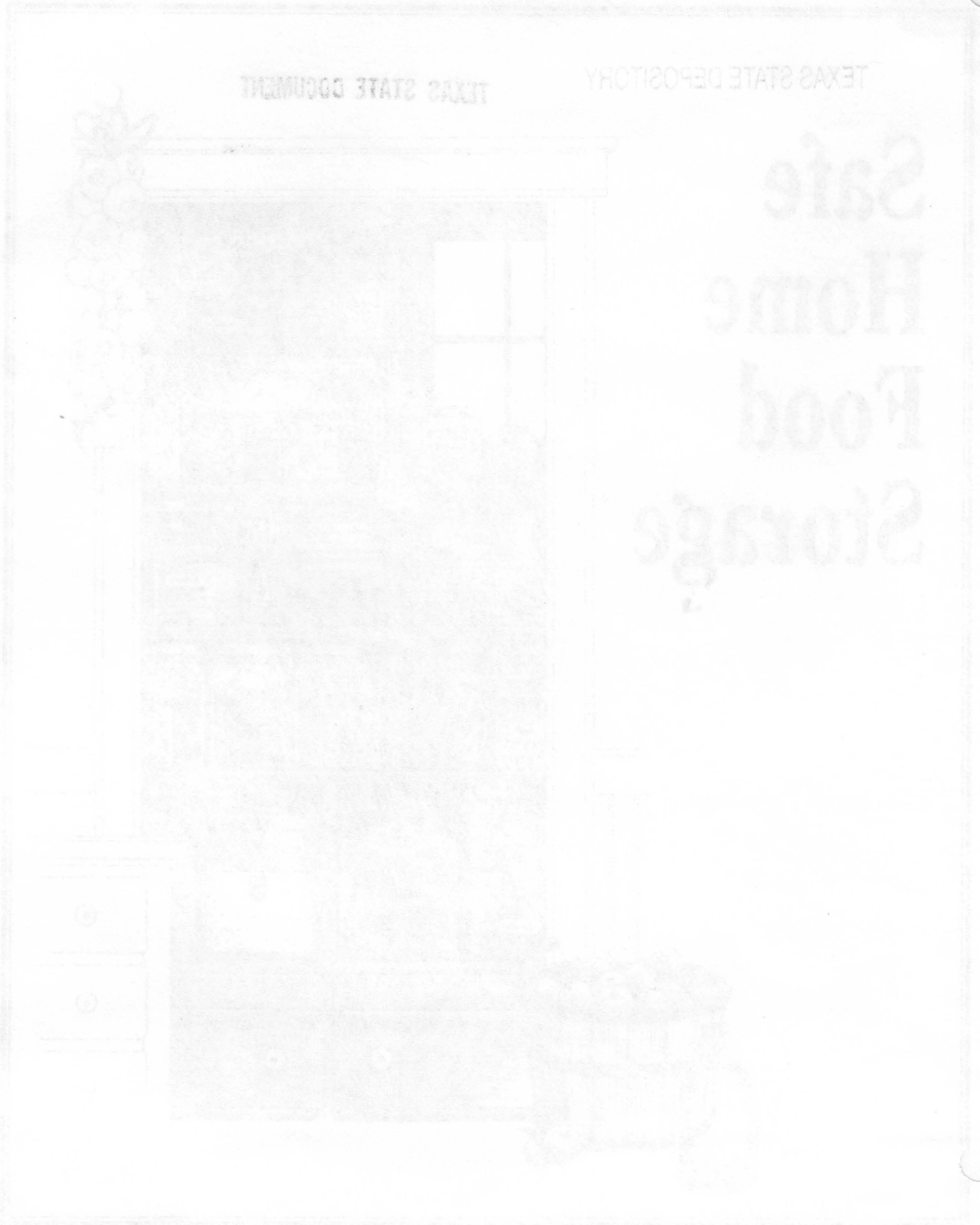
# Safe Home Food Storage



TEXAS STATE DOCUMENT

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# State Home Food Storage





# Safe Home Food Storage

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How important is proper food storage? It can help you:

- preserve food quality, including nutrients, flavor and texture;
- make the most of your food dollar by preventing spoilage; and
- prevent foodborne illness caused by harmful bacteria.

Proper food storage includes knowing how to store foods and how long they will be safe and of high quality.

The quality of fresh meat or produce when purchased has a lot to do with how long it can be stored. The storage times in this publication assume that foods are fresh and desirable when acquired. It is important to remember that stored foods will never be fresher than those just purchased.

When shopping, choose perishable items last and go straight home to store them properly in the refrigerator or freezer.

A good policy to follow is "First In, First Out," meaning that items are rotated so that older items are used first.

Also, buy foods in reasonable quantities so that they can be used while still of good quality. Excess food is waste. There are some general guidelines for food storage.

## Pantry Storage

Items in pantry storage should be kept dry, cool and dark. Ideally, the temperature in the pantry should be 50 to 70 degrees F. Higher temperatures speed up deterioration. Always store foods in the coolest cabinets away from the range, oven, hot water heater, dishwasher or any hot pipes. For example, storing potatoes or onions under the sink is not a good practice, although it is commonly done.

Many staples and pantry items have a long shelf life and may be advertised at special prices, but buy only what you expect to use within recommended storage times.

In pantry storage, use metal, glass and plastic containers with tight fitting lids to prevent food deterioration.

Keep cans clean and free of dust, which can drop into cans when opened.

Storage areas should be cleaned periodically to remove food particles, and treated for pests.

## Refrigeration Storage

The refrigerator should maintain a temperature of 40 degrees F or below. An appliance thermometer placed at various points in the refrigerator can help measure temperatures. The bottom of the cabinet, the door and the hydrator storage areas are usually several degrees warmer than the rest of the refrigerator. Always store the most perishable items - meats, poultry, fish, eggs, dairy products - in the coldest sections of the refrigerator.

Avoid overloading the refrigerator, which can reduce the inside temperature. Air must be able to circulate freely to adequately cool foods.

Clean the refrigerator to remove spills and spoiled foods. These provide a medium in which bacteria can grow and possibly contaminate other foods. Refrigerator temperatures only slow, they do not prevent, bacterial growth.

To maintain the quality of refrigerated foods, store them in airtight wraps or containers. This prevents the drying out of foods and the undesirable transfer of odors or flavors from one food to another. Avoid using plastic bags or containers not made for storage. Plastic bags originally containing raw meats, poultry or fish should not be reused.

Store raw meats, poultry and fish so that juices do not drip onto other fresh foods or leftovers and thus contaminate them with bacteria. Wrap them securely. It's also a good idea to place them on a plate or other container.

## Freezer Storage

The freezer should maintain a temperature of 0 degrees F or below. Use an appliance thermometer to monitor this. A good rule of thumb is that if the freezer can't keep ice cream brick-solid, the temperature is not low enough.

Remember that freezer temperatures stop or prevent bacterial growth but do not necessarily kill bacteria. Thus, foods can still present a food safety problem when thawed. Also, quality deteriorates in foods stored at temperatures above 0 degrees F.

Package items for the freezer in moisture- and vapor-proof wraps or containers. Use only freezer grade foil, plastic wrap or bags or use freezer paper or freezer containers. If necessary, use freezer tape to ensure airtightness. If holes or tears occur in the food packaging, freezer burn may result.

Label all freezer foods with the date, type of food and weight or number of servings.

Partially thawed food can be refrozen as long as it still has ice crystals. Refreezing, however, may lower the quality. Combination dishes such as stews, soups and casseroles should not be refrozen.

## Check Labels for Dates

Many foods will have a freshness date. These dates can help you purchase and store foods wisely. The "sell by" or "pull by" date displayed on dairy products, bakery products and some processed meat products indicates the last date the food should be sold if stored and handled properly. Foods normally should be safe for the recommended storage time past this date.

The "use before" or "best-if-used-by" date indicates the date after which products may no longer be high quality, but may still be safe for a short period. An "expiration" date on yeast and unbaked breads and doughs indicates that items will no longer be acceptable after that date.

## What about Leftovers?

The charts in this publication give storage times for many leftover food items. Careful use of leftovers can help make the food dollar go further and provide convenience for busy people. Also many people prepare large quantities of food ahead of time for later use. Handling these foods properly is important in preventing foodborne illness.

When handling cooked foods:

- Wash your hands before handling foods and use clean utensils and surfaces.
- Refrigerate or freeze foods in covered, shallow (less than 2 inches deep) containers within 2 hours after cooking. Leave air space around containers or packages to allow circulation of cold air and help ensure rapid, even cooling.
- Date foods so they can be used within a safe time. Avoid tasting old leftovers. Plan to use any cooked foods within safe refrigerator or freezer storage times.
- Before serving, cover and reheat leftovers to 165 degrees F. Soups, sauces, gravies and other "wet" foods should be reheated to a rolling boil.

- If in doubt, throw it out. Discard outdated, obviously spoiled or possibly unsafe leftovers in the garbage disposal or in tightly wrapped packages that cannot be consumed by people or animals.

## A New Generation of Foods - Convenient, Prepared and Packaged Foods

New food packaging techniques are making it possible for processors to offer prepared foods that have extended refrigeration times. These increased storage times are made possible by vacuum packaging or modified atmosphere packaging, which replaces oxygen in the package with gases such as carbon dioxide or nitrogen. These packaging techniques slow spoilage, discoloration and bacterial growth.

This new packaging is being used for many products, including fully cooked roast chicken, tuna spread and ravioli. It offers many advantages to consumers, but emphasis must be placed on proper handling to avoid food safety problems.

This is because:

- Foods may be processed 4 to 6 weeks before the "sell by" or "use by" date. These dates assume that the product is refrigerated properly throughout its shelf life.
- Some bacteria that cause foodborne illness, such as *Listeria* and *Yersinia*, can grow slowly under refrigeration.
- Many of these foods do not require additional cooking or thorough heating before consumption. Therefore, any bacteria present would not be destroyed.

Food safety precautions when using refrigerated, prepared foods include the following:

- Make sure that the food is cold before you purchase it.
- Check the "sell by" or "use by" date on the package.
- Read the label and follow storage and cooking or heating instructions carefully.
- Use these foods within the recommended length of time.
- When freezing these products, do so as soon as possible after purchase.



## Food Storage Timetable

FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
<b>Breads/Cereals/Grains:</b> In general, keep cool and dry. For maximum storage time once opened, store in airtight containers. Refrigeration may increase shelf life for some items.				
<b>Bread, rolls (commercial)</b>		3-5 days	2-3 months	Homemade breads may have shorter shelf life due to lack of preservatives.
<b>Biscuit, muffin mixes</b>		9 months		
<b>Cereals</b>				
Ready-to-eat (unopened)		6-12 months		
(opened)		2-3 months		
Ready-to-cook oatmeal, etc.		12 months		
<b>Cornmeal</b>		6-12 months		Keep tightly closed. Refrigeration may prolong shelf life.
<b>Flour</b>				
White		6-8 months		
Whole wheat	6-8 months			
<b>Yeast (dry)</b>		Expiration date on package		Keep dry and cool.
<b>Grits</b>		12 months		
<b>Pancake mixes</b>		6-9 months		
<b>Pasta</b>		2 years		
<b>Rice</b>				
White		2 years		
Brown		1 year		
Mixes		6 months		
<b>Refrigerated biscuit roll, pastry and cookie dough</b>	Expiration date on label			
<b>Tortillas</b>				Storage times may vary depending on ingredients. Best if refrigerated once opened. May be frozen.
Corn	2 weeks	1-2 weeks		
Flour	2 weeks	1-2 weeks		
<b>Dairy Products:</b> Store in coldest part of refrigerator (40 degrees F), never on door.				
<b>Butter</b>	1-2 weeks		6-9 months	Wrap or cover tightly. Hold only 2-day supply in keeper.
<b>Buttermilk</b>	10-14 days			Cover tightly. Flavor not affected if buttermilk separates.

FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING	
<b>Cheese</b>					
Cottage	10-15 days			Keep all cheese tightly packaged in moisture-proof wrap. If outside of hard cheese gets moldy, trim off mold and 1/2 inch below mold. Do not eat moldy cottage or ricotta cheese. Hard cheese may be frozen but becomes crumbly. Better if grated. Cottage cheese becomes mushy.	
Cream, Neufchatel	4 weeks				
Hard and wax coated Cheddar, Edam, Gouda, Swiss, brick, etc. (unopened)	3-6 months		6 months		
(opened)	2 months				
Parmesan, Romano (unopened)		10 months			
(opened)	2-4 months				
Ricotta	5 days				
Process cheese products	3-4 weeks		4 months		
					Refrigerate after opening for prolonged storage. If cheese picks up moisture, mold may develop.
					Refrigerate after opening. Close or wrap tightly.
<b>Cream</b>					
Half and half, light and heavy (ultra pasteurized, unopened)	7-10 days 21-30 days		2 months	Cover tightly. Don't return leftover cream to original container. This may spread bacteria to remaining cream. Frozen cream may not whip. Use for cooking.	
Sour	2 weeks				
Dips (commercial)	2 weeks				
<b>Ice cream, ice milk, sherbet</b>			1-2 months		
<b>Milk</b>					
Fresh pasteurized and reconstituted nonfat dry milk	1 week (or a few days after sell- by date)		1 month	Keep tightly covered. Don't return leftover milk to original container. This may spread bacteria to remaining milk. Frozen milk may undergo some quality change.	
Evaporated or condensed (unopened)		12 months			
(opened)	1 week			Invert can every 2 months. Cover tightly.	
Nonfat dry, not reconstituted (unopened)		12 months		Refrigeration may prolong quality.	
(open)		6 months			
<b>Whipped topping</b>					
In aerosol can	3 months				
From prepared mix	3 days				
<b>Yogurt</b>	7-10 days			Keep covered.	
Frozen			2 months		
<b>Note:</b> Thaw all frozen dairy products in refrigerator. Some products may lose emulsion and separate, but are still adequate for cooking.					



FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
<b>Eggs</b>				
<b>Fresh</b>				
In shell	4-5 weeks		No	Store eggs in original carton in coldest part of refrigerator. Uncooked whites can be frozen as they are. To freeze uncooked yolks or whole eggs, add 1/8 teaspoon salt or 1 1/2 teaspoon corn syrup per 1/4 cup (4 yolks or 2 whole eggs). Thaw in refrigerator.
Whites	4 days		12 months	
Yolks (unbroken and covered with water)	2 days		12 months	
<b>Hardcooked</b>	1 week			
<b>Deviled</b>	2-3 days			
<b>Leftover egg dishes</b>	3-4 days			
<b>Fish and Shellfish:</b> Refrigerator storage times are for optimum temperature of 32 to 38 degrees F. Higher temperatures may decrease safe storage times.				
<b>Fish</b>				
Fatty fish mackerel, trout, salmon, etc.	1-2 days		2-3 months	For refrigerator, keep wrapped in original wrap. Store in coldest part of refrigerator (32 to 38 degrees F). Package for freezer in moisture- and vapor-proof wrap.
Lean fish cod, flounder, etc.	1-2 days		6 months	Keep solidly frozen at 0 degrees F. Thaw in refrigerator or under cold running water.
Breaded, frozen			3 months	
<b>Shellfish</b>				
Clams shucked	1 day		3 months	Refrigerate live clams, scallops and oysters in container covered with clean, damp cloth - not airtight. Shells will gape naturally, but close when tapped if alive. If not alive, discard.
in shell	2 days			
Crab in shell	2 days			Cook only live crawfish. Do not keep airtight. To prolong freezer storage, remove fat to prevent rancidity.
meat (cooked)	3-5 days		10 months	
Crawfish in shell			6 months	
tail meal (cooked)	3-5 days		6 months	
Lobster in shell	2 days			Cook lobster only if still alive.
tail meat (cooked)	4-5 days		6 months	To freeze any uncooked shellfish, pack in moisture- and vapor-proof container. Freeze shucked product in its own "liquor" (liquid) to which water has been added to cover meat.
Oysters (shucked)	1 day		4 months	
Scallops			3 months	
Shrimp (uncooked)	1-2 days		12 months	Remove heads and freeze shrimp tails in shell. Freeze in water in an airtight container of appropriate size for one meal.

FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
<b>Cooked fish or shellfish</b>	2-3 days		3 months	
<b>Canned fish or shellfish</b> (unopened) (opened)		12 months		
<b>Surimi seafoods</b>	2 weeks		9 months	
<b>Fruits</b>				
<b>Fresh</b>				Do not wash fruit before storing - moisture encourages spoilage - but wash before eating. Store in crisper or in moisture-resistant bags or wraps. Wrap cut fruits to prevent vitamin loss.
Apples	1 month			
Apricots, avocados, melons, nectarines, peaches, pears	5 days			
Bananas		2-3 days (until ripened, then refrigerate)		
Berries, cherries	3 days			
Citrus fruit	2 weeks			
Grapes, plums Pineapple	5 days 2 days			
<b>Canned (all kinds and juices)</b> (unopened) (opened)		12 months		Keep tightly covered. Transfer canned fruit to glass or plastic container.
	1 week			
<b>Juices</b>				Keep tightly covered once open to prevent vitamin loss. Transfer canned juice to glass or plastic container.
Fresh	6 days			
Canned (after opening)	6 days			
Frozen (concentrated) (reconstituted)			12 months	
<b>Frozen</b> (Home frozen or purchased frozen)			12 months	Freeze in moisture- and vapor-proof container.
<b>Dried</b>		6 months		Keep cool in airtight container. If foods gain moisture, they may become unsafe and allow bacaterial growth. Best if refrigerated after opening.



FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
<b>Meats: Beef, pork, lamb, veal and game</b>				
<b>*Fresh, uncooked</b>				
Chops	2-3 days		6-12 months	Store in coldest part of refrigerator (36 to 40 degrees F). Freeze immediately if not planning to use in a day or two. Wrap in moisture- and vapor-proof wrap for freezing. Label with date and freeze rapidly at 0 degrees F. Freezer storage times for veal may be less. Pork is best if used within 6 months after freezing. Actual storage time of meat depends on the freshness of meat when purchased.
Ground	1-2 days		2-3 months	
Roast	2-4 days		6-12 months	
Sausage	1-2 days		1-2 months	
Steaks	2-3 days		6-9 months	
Stew meat	1-2 days		2-3 months	
Variety meats	1 day		1-2 months	
*Vacuum packed fresh meats have a recommended storage time of 2 weeks in the refrigerator.				
<b>Casseroles, meat pies, TV dinners, stews</b>			2-3 months	
<b>Cooked meats (including leftovers)</b>				
Cooked meat and meat dishes	3-4 days		2-3 months	
Gravy, broths	1-2 days		1-2 months	
<b>Cured and smoked meats (including lunch meats)</b>				
Bacon	5-7 days		1 month	Keep wrapped. Store in coldest part of refrigerator or in meat keeper. Freezing cured or smoked meats is generally not recommended because salty meats will rapidly turn rancid and lunch meats and frankfurters will weep. However, it is possible, so limited freezer storage times are given. If meats are vacuum packaged, check manufacturer's date.
Frankfurters (unopened)	2 weeks**		1-2 months	
(opened)	1 week			
Ham (fully cooked)				
Whole	1 week		1-2 months	
Slices	3-4 days			
Canned (unopened)	6-9 months			Do not freeze canned hams.
Canned (shelf stable, unopened)		2 years		Refrigerate after opening.
Country style (unsliced)		1 year		Refrigerate once sliced. Maximum refrigerator storage time is 2 to 3 months.
Lunch meats (unopened)	2 weeks**		1-2 months	
(opened)	3-5 days			

FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
Sausage smoked links dry and semi-dry (like salami)	7 days 2-3 weeks		1-2 months	Freezing alters sausage flavor. Leave frozen no more than 1 month.  **Unopened lunch meats and frankfurters should not be kept more than 1 week after "sell by" date.
Game birds	2 days		6-12 months	
Venison	3-5 days		6-12 months	
<b>Poultry</b>				
Chicken or turkey				Store in coldest part of refrigerator. Do not let raw juices drip onto other foods. For freezing use moisture- and vapor-proof wrap or container. Thaw in refrigerator.
Fresh				
whole	2-3 days		12 months	
pieces	2-3 days		6-9 months	
giblets	1-2 days		3-4 months	
Cooked				
leftover pieces covered with broth, gravy	3-4 days 1-2 days		4-6 months 6 months	
Canned (unopened)		12 months		
(opened)	1 day			
Casseroles, TV dinners			3 months	
Duck, goose			6 months	
<b>Staples</b>				
Baking powder, soda		18 months		Keep dry and covered.
Bouillon cubes, granules		1 year		Keep dry and covered.
Catsup, chili sauce, barbecue sauce (unopened)		12 months		Refrigerate after opening for longer storage time. Will keep for several months.
Chocolate				Keep cool.
Premelted		12 months		
Semi-sweet		2 years		
Unsweetened		18 months		
Chocolate syrup (unopened)		2 years		
(opened)	6 months			
Cocoa mixes		8 months		



FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
<b>Coffee</b> Cans (unopened) (opened) Instant (unopened) (opened)	4-6 weeks	2 years		Coffee may remain fresher if refrigerated after opening. May also be frozen.
<b>Coffee creamers, non-dairy</b> (unopened) (opened)		9 months 6 months		Keep tightly closed to keep out moisture.
<b>Cornstarch</b>		18 months		
<b>Gelatin</b>		18 months		
<b>Honey</b>		12 months		Cover tightly. If it crystallizes, warm jar in pan of hot water or heat on low in microwave.
<b>Jams, jellies</b>		12 months		Cover tightly; refrigerate after opening to prolong storage.
<b>Margarine</b>	4-6 months			Use airtight container.
<b>Marshmallows</b> Creme		2-3 months 2-3 months		Refrigerate after opening.
<b>Mayonnaise</b> (unopened) (opened)	3 months	3-4 months		Refrigerate after opening.
<b>Molasses</b> (unopened) (opened)		12 months 6 months		Refrigerate to extend storage life.
<b>Mustard, prepared yellow</b> (unopened) (opened)		2 years 6-8 months		Refrigerate for best storage.
<b>Oils</b> (unopened) (opened)		18 months 6-8 months		Store in cool place away from heat source to prevent deterioration.
<b>Pectin</b> Liquid Dry		18 months 3 years		Look for expiration date. Recap and refrigerate.
<b>Peanut butter</b> (unopened) (opened)		6-9 months 2-3 months		Refrigeration prolongs storage time and helps prevent rancidity.

FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
<b>Salad dressings</b>				
Bottled (unopened)		10-12 months		
Bottled (opened)	3 months			
Made from mix	2 weeks			
<b>Shortening</b>		1 year		Store away from heat source to prevent rancidity.
<b>Spices and herbs</b>				Store in airtight containers in dry place away from heat or light. Replace if aroma fades. May be refrigerated or frozen for longer storage.
Whole spices		1 year		
Ground spices		6 months		
Herbs		6 months		
<b>Sugar</b>				For best storage, keep in airtight container.
Brown		4 months		
Confectioner's		18 months		
Granulated		2 years		
<b>Sweetener, artificial</b>		2 years		
<b>Syrup</b>		12 months		Keep tightly closed. Refrigerate to extend life.
<b>Tea</b>				Keep in airtight containers.
Bags		18 months		
Instant		3 years		
Loose		2 years		
<b>Vanilla</b>				Keep tightly closed; volatile oils escape.
(unopened)		2 years		
(opened)		12 months		
(other extracts, opened)		12 months		
<b>Vinegar</b>				Keep tightly closed. Distilled vinegar lasts longer than cider vinegar. Vinegar in glass containers has a longer storage time. If "mother" develops (refers to appearance of cloudy mass) in opened vinegar, do not use.
(unopened)		2 years		
(opened)		12 months		
<b>Vegetables: In general, keep in crisper or moisture-proof wrapping.</b>				
<b>Fresh</b>				
Artichokes	2-3 days			Refrigerate in plastic. Wrap base of stalks with damp cloth or paper towel.
Asparagus	2-3 days			Refrigerate in plastic. Wrap base of stalks with damp cloth or paper towel.
<b>Beans</b>				Do not wash green beans until just before use.
green or waxed	1-2 days			
lima (unshelled)	3-5 days		8 months	



FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
Beets	1-2 weeks			
Broccoli	5 days			
Brussel sprouts	5 days			
Cabbage	1 week			
Carrots	5 days			
Celery	1 week			Celery may keep longer if wrapped with moist towel.
Corn (in husks)	1-2 days			
Cucumbers	1 week			
Eggplant	2-3 days			
Garlic		5-8 months		Keep in cool, dry, ventilated area.
Greens, spinach, leafy greens, etc.	3-4 days			Rinse and drain greens before refrigerating. Do not allow to freeze.
Lettuce, iceberg	5-7 days			
vacuum packed	2-3 weeks (if unopened)			
Mushrooms	1-2 days			Do not wash mushrooms before refrigerating. Do not store in airtight container.
Onions				
dry		2-4 weeks		Store at room temperature in cool, ventilated area. Keep dry.
green	5 days			Keep refrigerated in plastic bag.
Parsley	2-4 weeks			Store with stems in water and covered with plastic wrap.
Peas (unshelled)	3-5 days	1 week		
Peppers				
chile	7-10 days			Keep chile peppers refrigerated in paper bag.
bell	3-4 days	6 months		Freeze for extended use.
Potatoes				
white, fresh		1 week		Keep fresh potatoes dry and away from sun. For longer storage keep at 50 to 60 degrees F. Warmer temperatures encourage sprouting. <b>Don't refrigerate fresh potatoes.</b>
sweet, fresh		2-3 weeks		
white, instant (unopened)		6-12 months		
Radishes	1-2 weeks			
Rhubarb	2 weeks			
Rutabagas	2 weeks	1 week		
Squash				
summer varieties	2-4 days			Summer varieties of squash include zucchini and yellow crookneck. Winter or hardshelled squash include pumpkin, acorn, spaghetti and butter-nut squash.
winter varieties		6 months		
Tomatoes, ripe	2-3 days			
Turnips	2 weeks			Do not refrigerate until ripe.
<b>Canned</b>				
All kinds		1 year		

FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
<b>Dried</b> All kinds		6 months-1 year		Keep cool and dry in airtight container. If possible, refrigerate. If moisture is present, foods may become unsafe because moisture allows bacterial growth.
<b>Frozen</b> Commercially frozen Home frozen			8 months 1 year	
<b>Miscellaneous</b> (snacks, condiments, mixes, prepared foods, etc.)				
<b>Baby food, canned</b> (unopened) (opened)		1 year 2-3 days		
<b>Cakes, purchased</b> Angel food Chiffon sponge Cheese Chocolate Fruit cake Yellow pound Frosted Home frozen		1-2 days	2 months 2 months 2-3 months 4 months 12 months 6 months 8-12 months 3 months	If cake contains butter cream, whipped cream, cream or custard frosting or filling, refrigerate.
<b>Cake, cookie mixes</b>		1 year		
<b>Canned goods</b> (miscellaneous, unopened)		1 year		
<b>Cookies</b> (commercial, unopened) (homemade)		4 months 2-3 weeks		
<b>Crackers</b>		3 months		
<b>Metered caloric products</b>		6 months		
<b>Nuts</b> In shell (unopened) Nutmeats packaged (unopened) Party nuts (salted) (unsalted)		4 months 6 months 2 weeks	3 months 6-8 months 9-12 months	
<b>Pickles, olives</b> (canned, unopened)		1-3 months		Refrigerate once opened for 2 to 3 months.
<b>Pies and pastries</b> Fruit baked unbaked		2-3 days	1-2 months 8 months	Those with whipped cream, custard or chiffon fillings should be refrigerated.
<b>Popcorn</b> (unpopped)		2 years		

FOOD	REFRIGERATOR	PANTRY	FREEZER	SPECIAL HANDLING
Prepared, packaged shelf stable foods (unopened)		1 year		
Pudding mixes		1 year		
Sauces, condiments, etc. (commercial)				
Hot sauce, Worcesterhire, etc.		2 years		
Salsa (unopened) (opened)	1-2 months	12-18 months		Fresh homemade salsa has a shorter refrigerator storage time depending upon ingredients (4 to 7 days). Home-made canned products have a shelf life of up to 1 year, unopened, if adequately processed.
<b>Liquor</b>				
Hard liquors		Indefinitely		
Cream liquors (unopened)		6-8 months		



## References

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### Information also provided by:

American Egg Board  
1460 Renaissance Drive  
Park Ridge, Illinois 60068

American Seafood Institute  
Seafood Hotline (1-800-EAT FISH)  
406-A Main Street  
Wakefield, RI 02879

H.J. Heinz Company  
P.O. Box 57  
Pittsburg, Pennsylvania 15230

Institute of Shortening and Edible Oils  
1750 New York Ave., N.W.  
Washington, D.C. 20006

U.S. Food Safety and Inspection Service  
Meat and Poultry Hotline (1-800-535-4555)  
1165 South Bldg.  
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