

## FROZEN FOOD STORAGE GUIDE

The recommendations in this guide are for quality not safety. The items will be safe if frozen for longer periods of time, but the quality (texture, flavor, color) will be poorer. The quality will be maintained for a longer period of time if the product is properly wrapped. The small freezers located on top of the refrigerator are not made for long term storage.

	For best quality use within...
<b>FRESH MEATS</b>	
Beef roasts/steaks	12 months
Hamburger/chipped steak	4 months
Ground turkey, pork, veal, lamb, etc.	3-4 months
Heart, liver, tongue	3-4 months
Lamb roasts/steaks	9 months
Fresh Pork — chops	4 months
— roasts	8 months
Veal	9 months
<b>CURED, SMOKED, READY-TO-SERVE MEATS</b>	
Bacon, corned beef, wieners, etc.	1 month
Ham/whole, half, sliced	1-2 months
Luncheon meats	1-2 months
Sausage	2 months
<b>COOKED MEATS</b>	
Beef & Pork	2-3 months
<b>FRESH POULTRY</b>	
Chicken & Turkey	12 months
Duck & Goose	6 months
Giblets	3-4 months
<b>COOKED POULTRY</b>	
Dishes & cooked Poultry slices or pieces covered with gravy or broth	4-6 months
Fried Poultry	4 months
<b>CASSEROLE DISHES</b>	
Meat	4-6 months
Creamed Meat, Fish, Poultry	2-4 months

## COMMERCIALLY FROZEN SEAFOOD

Shrimp, uncooked	1-2 months
Crab meat — Dungeness	3 months
Clams, shucked	3 months
Oyster, shucked	4 months
Cooked Fish & Shellfish dishes	3 months
Fillets: Cod, Flounder, Halibut	6 months
Fillets & steaks: Salmon, Sea Trout, Bass, Whiting	2-4 months

## FRUITS & VEGETABLES

Most fruits & vegetables, & juice concentrates	12 months
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## MILK PRODUCTS

Pasteurized cheeses	1-2 months
Cheddar-type cheeses	6-12 months
Butter & margarine	6 months
Cottage cheese	1-2 weeks
Cream cheese	4 months
Frozen milk desserts (ice cream, etc.)	3 months

## PREPARED FOODS

Cookies	6 months
Pre-baked cakes	2-4 months
Fruit pies	4-6 months
Breads	2-3 months
Yeast bread dough & pie shells, unbaked	1-2 months
Pastries — unbaked	6-8 weeks
— baked	2-3 months

References: [A Quick Consumer Guide to Safe Food Handling, HG 248](#)

[Freezing Prepared Foods, PNW 296](#)

[Home Freezing of Seafood, EC 1363](#)

Source: Family Food Education Program



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