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.

Food I	Item	For best quality use within
FRESH MEATS		
• B	Beef roasts/steaks	12 months
• +	lamburger/chipped steak	4 months
	Ground turkey, pork, veal, lamb, etc.	3-4 months
	leart, liver, tongue	3-4 months
	amb roasts/steaks	9 months
• F	resh Pork - chops	4 months
	roasts	8 months
• \	/eal	9 months
CURED, SMOKED, READY-TO-SERVE MEATS		
	Bacon, corned beef, wieners, etc.	1 month
	lam/whole, half, sliced	1-2 months
• L	uncheon meats	1-2 months
	Sausage	2 months
COOKE	ED MEATS	
• B	Beef & Pork	2-3 months
FRESH POULTRY		
• (Chicken & Turkey	12 months
• [Duck & Goose	6 months
• (Siblets	3-4 months
COOKED POULTRY		
• [Dishes & cooked Poultry slices or pieces	
• C	overed with gravy or broth	4-6 months
• F	ried Poultry	4 months
CASSE	ROLE DISHES	
• •	1eat	4-6 months
	Creamed Meat, Fish, Poultry	2-4 months
COMMERCIALLY FROZEN SEAFOOD		
• 5	Shrimp, uncooked	1-2 months
• (Crab meat — Dungeness	3 months
• (Clams, shucked	3 months
• ()yster, shucked	4 months
• (Cooked Fish & Shellfish dishes	3 months
• F	illets: Cod, Flounder, Halibut	6 months
	illets & steaks: Salmon, Sea Trout, Bass,	2-4 months
V	Vhiting	

Food Item	For best quality use within		
FRUITS & VEGETABLES			
 Most fruits & vegetables, & juice 	12 months		
concentrates			
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:Freezing Prepared Foods, PNW 296
Home Freezing of Seafood, PNW 0586
Storing Food for Safety & Quality, PNW 612

Source: OSU Master Food Preserver Program



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