



Shelf Life

Looking to get more out of your favorite foods? With this informative guide, you can learn how long they'll keep in the fridge or freezer.

Food	Refrigerator (40°F)	Freezer (0°F)
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Eggs

• Fresh, in shell	4 to 5 weeks	Don't freeze
• Raw yolks, whites	2 to 4 days	1 year
• Hard cooked	1 week	Don't freeze
• Liquid pasteurized eggs or egg substitutes, <ul style="list-style-type: none"> • opened • unopened 	3 days 10 days	Don't freeze 1 year
• Mayonnaise, commercial: Refrigerate after opening	2 months	Don't freeze
• Eggnog, commercial	3 to 5 days	6 months
• Eggnog, homemade	2 to 4 days	Don't freeze



Meat & Poultry: Fresh Meat (Beef, Veal, Lamb & Pork)

• Steaks	3 to 5 days	6 to 12 months
• Chops	3 to 5 days	4 to 6 months
• Roasts	3 to 5 days	4 to 12 months
• Variety meats (tongue, kidneys, liver, heart, chitterlings)	1 to 2 days	3 to 4 months
• Hamburger & stew meats, raw	1 to 2 days	3 to 4 months



Ham, Corned Beef

• Corned beef in pouch with pickling juices	5 to 7 days	Drained, 1 month
• Ham, canned, labeled "Keep Refrigerated," <ul style="list-style-type: none"> • opened • unopened 	3 to 5 days 6 to 9 months	1 to 2 months Don't freeze
• Ham, fully cooked, whole	7 days	1 to 2 months
• Ham, fully cooked, half	3 to 5 days	1 to 2 months
• Ham, fully cooked, slices	3 to 4 days	1 to 2 months



Bacon & Sausage

• Bacon	7 days	1 month
• Sausage, raw from pork, beef, chicken or turkey	1 to 2 days	1 to 2 months
• Smoked breakfast links, patties	7 days	1 to 2 months
• Summer sausage labeled "Keep Refrigerated," <ul style="list-style-type: none"> • opened • unopened 	3 weeks 3 months	1 to 2 months 1 to 2 months



Meat Leftovers

• Cooked meat & meat dishes	3 to 4 days	2 to 3 months
• Gravy & meat broth	1 to 2 days	2 to 3 months



Raw Hamburger, Ground & Stew Meat

• Hamburger & stew meats	1 to 2 days	3 to 4 months
• Ground turkey, veal, pork, lamb	1 to 2 days	3 to 4 months



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Deli & Vacuum-Packed Products		
• Pre-stuffed pork & lamb chops, chicken breasts stuffed with dressing	1 day	Don't freeze
• Store-cooked convenience meals	3 to 4 days	Don't freeze
• Commercial brand vacuum-packed dinners with USDA seal, <ul style="list-style-type: none"> • unopened 	2 weeks	Don't freeze
Hot Dogs & Lunch Meats		
• Hot dogs, <ul style="list-style-type: none"> • opened • unopened 	1 week 2 weeks	1 to 2 months 1 to 2 months
• Lunch meats, <ul style="list-style-type: none"> • opened • unopened 	3 to 5 days 2 weeks	1 to 2 months 1 to 2 months
Fresh Poultry		
• Chicken or turkey, whole	1 to 2 days	1 year
• Chicken or turkey, parts	1 to 2 days	9 months
• Giblets	1 to 2 days	3 to 4 months
Cooked Poultry, Leftover		
• Fried chicken	3 to 4 days	4 months
• Cooked poultry dishes	3 to 4 days	4 to 6 months
• Pieces, plain	3 to 4 days	4 months
• Pieces covered with broth, gravy	1 to 2 days	6 months
• Chicken nuggets, patties	1 to 2 days	1 to 3 months
Fish & Shellfish		
• Lean fish	1 to 2 days	6 months
• Fatty fish	1 to 2 days	2 to 3 months
• Cooked fish	3 to 4 days	4 to 6 months
• Smoked fish	14 days	2 months
• Fresh shrimp, scallops, crawfish, squid	1 to 2 days	3 to 6 months
• Canned seafood, <ul style="list-style-type: none"> • pantry, 5 years 	<i>after opening</i> 3 to 4 days	<i>out of can</i> 2 months
Prepared Foods		
• TV dinners, frozen casseroles (keep frozen until ready to heat)		3 to 4 months
• Soups & stews, vegetable or meat-added & mixtures of them	3 to 4 days	2 to 3 months
• Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads	3 to 5 days	Don't freeze
• Pizza	3 to 4 days	1 to 2 months