

FOODKEEPING GUIDELINES

	REFRIGERATOR	FREEZER
DAIRY AND EGG PRODUCTS		
Butter	1-3 months	6-9 months
Buttermilk	1-2 weeks	3 months
Cheese: Hard (cheddar, swiss, block parmesan)	6 months, unopened; 3-4 weeks, open	6 months
Cheese, Parmesan, shredded	1 month, opened	3-4 months
Shredded cheddar, mozzarella, etc.	1 month, opened	3-4 months
Processed slices	1-2 months	Does not freeze well
Cheese: Soft (Brie, Bel Paese)	1 week	6 months
Cpottage cheese, Ricotta	1 week	Does not freeze well
Cream cheese	2 weeks	Does not freeze well
Cream: whipping, ultra-pasteurized	1 month, opened	Do not freeze
Cream: whipped, sweetened	1 day	1-2 months
Cream, aerosol can, real whipped cream	3-4 weeks	Do not freeze
Cream, aerosol can, nondairy topping	3 months	Do not freeze
Half-and-half	3-4 days	4 months
Dips, sour cream-based	2 weeks	Do not freeze
Egg substitutes, liquid	10 days, unopened; 3 days, opened	Do not freeze
Eggnog (commercial)	3-5 days	6 months
Eggs: in shell	3-5 weeks	Do not freeze
Eggs: raw whites and yolks	2-4 days	12 months
Eggs: hard-cooked	1 week	Do not freeze
Kefir (fermented milk)	1 week after date unoped; 1-2 days, open	Do not freeze
Margarine	4-5 months	12 months
Milk (plain or flavored)	1 week	3 months
Pudding	Package date; 2 days after opening	Do not freeze
Sour cream	7-21 days	Does not freeze well
Yogurt	7-14 days	1-2 months