

How many times have you wondered if you've kept food too long and asked, "Is it still all right to eat?" To help you decide whether to keep it or throw it out, here are some simple guidelines and a food storage timetable.

## BASIC FOOD STORAGE RULES

- The first rule in handling food is to keep it clean. Before preparing food for storage, wash your hands well and make sure utensils are absolutely clean.
- When shopping, choose cans that are not dented on the seam or rim. In your home, quickly dispose of foods in leaking, bulging, or rusting cans.
- Keep food either hot (above 140°F) or cold (below 40°F), never in between for any length of time as this temperature "danger zone" provides ideal conditions for the growth of common bacteria that can cause spoilage or even food-related illnesses. Never leave foods in this danger zone for more than two hours.
- Most importantly, smell—but don't taste—any food you suspect is spoiled. If in doubt, throw it out!

## CANNED FOODS

In general, most canned foods have a very long "health life" and when stored properly are safe to eat for many years. A product's practical shelf life, however, is tied to proper storage. Although canned foods may be perfectly safe to eat, they may gradually start losing nutrients or flavor, so as a general rule, use them within a year.

To keep canned foods at their best quality:

- Store in clean, dry, cool cabinets away from the range, the refrigerator's exhaust, or other sources of heat.
- Don't store in cupboards where pipes are located. Leaks can damage food containers.
- Keep in a dark place because prolonged light can affect food color, making it look less appetizing while still safe to eat.
- Always store metal cans off the floor, especially bare concrete. Moisture can wick up the cans and encourage rusting.

## CHECK THE LABEL

Product freshness dating on some products can help you decide how long to store them. The "sell by" or "pull" date generally displayed on dairy products and fresh bakery products is the last date the product should be sold, allowing you a reasonable length of time to use the food at home.

The "best if used by (or before)" date used on items with longer shelf lives like canned foods, frozen foods, cereals, and fried snack foods indicates the approximate date when the product quality and flavor will begin to decline. This is not a purchase or a safety date.

The "use by" date found on refrigerated dough products, packaged yeast, and eggs tells you the last day an item should be used before it's likely to lose flavor or quality. This date is determined by the manufacturer of the product. Do not buy or use baby formula or baby food after its "use by" date.

## FOODS THAT NEED SPECIAL CARE

Take extra precautions with foods that are especially susceptible to bacterial growth—poultry, fish and shellfish, meat, dairy products, puddings, stuffing, and creamed mixtures.

Cover leftover cooked meats and poultry tightly after use and store them in the refrigerator immediately. Use within two days.

Avoid using cracked eggs. If you must use them, make sure they are cooked thoroughly to kill any bacteria that may be in the egg. Do not cool cooked eggs in water on the counter; cool them in cold running water, then refrigerate or use immediately.

For ease of preparation and food safety considerations, cook dressing (stuffing) separately from the chicken or turkey. However, if you decide to stuff poultry, never stuff it the night before you roast it. When refrigerating leftover poultry and stuffing, remove the stuffing from the bird and store in separate containers.

Cook meat and poultry all the way through. Do not cook partially to finish later.

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## REFRIGERATOR AND FREEZER STORAGE

Set your refrigerator between 34 and 40°F and use a thermometer placed in the refrigerator to alert you to temperature fluctuations. Don't overload the refrigerator as air must circulate freely to cool all foods evenly. Clean the refrigerator regularly to remove spoiled foods so that bacteria can't be passed to other foods. Store food in foil, plastic wrap or bags, or airtight containers to keep food from drying out.

The freezer should be set at 0°F or lower, and a thermometer should be used to monitor freezer temperature, which should not rise above 5°F. Check the thermostat for the proper setting.

To package items for the freezer, especially meat and poultry, remove the product from its original container and rewrap using heavy-duty foil, moisture- and vapor-proof paper, plastic freezer wraps, or freezer containers. Foil may develop holes when folded, causing freezer burn. If necessary, use special freezer tape to ensure airtightness.

Before freezing, label all freezer foods with the date packed, type of food, and weight or number of servings before freezing.

Partially thawed food can be refrozen safely as long as it still has ice crystals and has been held no longer than a day at refrigerator temperatures. Refreezing, however, may cause a loss of quality, so it's best to cook the food and then refreeze it. Combination dishes (pies, stews, and casseroles) that have been thawed should not be refrozen.

## PANTRY OR DRY STORAGE

Key points to remember for pantry or dry storage locations are to keep the areas dry, cool, and dark, as well as orderly, clean, and free from insects and rodents. The storage temperature should be kept at about 50°F to maintain food quality, although 60 to 70°F is acceptable. Keep foods in the coolest cabinets in the kitchen, not near the oven, stove, or refrigerator exhaust.

Do not store foods under the kitchen sink or next to household products. Good housekeeping is also a must. Be sure to clean out storage areas periodically and remove crumbs and other food particles that can collect on shelves, in corners, and in cracks. Use metal, glass, and plastic containers with tight-fitting lids to keep out moisture, air, and insects. And remember—using a first-in, first-out inventory system will ensure you use the oldest food items first.

## MAINTAINING FRESHNESS AND QUALITY

To preserve the freshness and quality of food, follow these general principles:

- Buy foods in reasonable quantities. Excess food may be wasted through spoilage.
- Select sound packages of food. Avoid items in torn, dented, or damaged packages.
- Use a first-in, first-out system of rotation and use foods in their order of purchase. Mark foods with purchase date or use label dates.
- Take time to reseal packages such as cookies, biscuits, and cereals carefully after use.

## FOOD STORAGE CHART

Storage times listed in the following table are intended as useful guidelines, not hard and fast rules. Some foods may deteriorate more quickly and some may last longer than the times suggested. The times will vary depending on growing conditions, harvesting techniques, manufacturing processes, transportation and distribution conditions, nature of the food, and storage temperatures. Remember to buy foods in reasonable quantities and rotate the products in your pantry, refrigerator, and freezer. Trust your own common sense. As a helpful reminder, store this guide in your kitchen or pantry.

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## Food Storage Timetable

Food	Refrigerator	Pantry	Freezer	Special handling
<b>Breads/Cereals/Grains: 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>				
<b>Bread, rolls (commercial)</b>		3-5 days	2-3 months	Homemade breads may have a shorter shelf life due to lack of preservatives.
<b>Biscuit, muffin mixes</b>		9 months		
<b>Cereals</b>				Cereals may be stored at room temperature in tightly closed containers to keep out moisture and insects.
Ready-to-eat (unopened)		6-12 months		
Ready-to-eat (opened)		2-3 months		
Ready-to-cook oatmeal, etc.		12 months		
<b>Cornmeal</b>	12-18 months	6-12 months		Keep tightly closed. Refrigeration may prolong shelf life.
<b>Flour</b>				
White		6-8 months		
Whole wheat	6-8 months			Whole wheat flour may be stored in the refrigerator to slow rancidity of the natural oils.
<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>		1-2 years		
<b>Rice</b>				
White		2 years		
Brown	18 months	12 months		
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, flour	2 weeks	1-2 weeks	2-3 months	
<b>Dairy Products: Store in coldest part of refrigerator (40°F), never in door.</b>				
<b>Butter</b>	2-3 weeks		6-9 months	Wrap or cover tightly. Hold only a 2-day supply in keeper.
<b>Buttermilk</b>	10-14 days			Cover tightly. Flavor not affected if buttermilk separates.
<b>Cheese</b>				Keep all cheese tightly packaged in moisture-proof wrap. Do not eat moldy cheese.
Cottage	10-15 days			
Cream, Neufchatel	4 weeks			

<b>Food</b>	<b>Refrigerator</b>	<b>Pantry</b>	<b>Freezer</b>	<b>Special handling</b>
<b>Cheese (continued)</b>				
Hard and wax coated Cheddar, Edam, Gouda, Swiss, brick, etc. (unopened)	3-6 months		6 months	Hard cheese may be frozen but becomes crumbly. Better if grated.
(opened)	2 months			
Parmesan, Romano (unopened)		10 months		Refrigerate after opening for prolonged storage. If cheese picks up moisture, mold may develop.
(opened)	2-4 months			
Ricotta	5 days			
Process cheese products	3-4 weeks		4 months	Refrigerate after opening. Close or wrap tightly.
<b>Cream</b>				
Half and half, light, 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)	12-18 months	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>				
Frozen	10-14 days		2 months	Check date on package.

**Note:** Thaw all frozen dairy products in refrigerator. Some products may lose emulsion and separate, but are still adequate for cooking.

### Eggs

<b>Fresh</b>				
In shell	3-4 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 teaspoons corn syrup per 1/4 cup (4 yolks or 2 whole eggs). Thaw in refrigerator.
Whites	3 days		12 months	
Yolks (unbroken and covered with water)	2 days		12 months	

Food	Refrigerator	Pantry	Freezer	Special handling
<b>Eggs</b> (continued)				
Hard-cooked	1 week			
Deviled	2-3 days			
Leftover egg dishes	3-4 days			

**Fish and Shellfish: Refrigerator storage times are for optimum temperature of 32 to 38°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°F). Package for freezer in moisture- and vapor-proof wrap. Keep solidly frozen at 0°F. Thaw in refrigerator.
Lean fish cod, flounder, etc.	1-2 days		6 months	
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 will 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 meat (cooked)	3-5 days		6 months	
Lobster in shell (live)	2 days			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. Remove heads and freeze shrimp tails in shell. Freeze in water in an airtight container of appropriate size for one meal.
tail meat (cooked)	4-5 days		6 months	
Oysters (shucked)	1 day		4 months	
Shrimp (uncooked)	1-2 days		12 months	
<b>Cooked fish or shellfish</b>	2-3 days		3 months	
<b>Canned fish or shellfish</b>				
(unopened)		12 months		
(opened)	1 day			

### Fruit

<b>Fresh</b>				
Apples	1 month			Do not wash fruit before storing—moisture encourages spoilage—but do wash before eating. Store in crisper or in moisture-resistant bags or wraps. Wrap cut fruits to prevent vitamin loss.
Apricots, avocados, melons, nectarines, peaches, pears	5 days			
Bananas		2-3 days		
Berries, cherries	3 days			
Citrus fruit	2 weeks			
Grapes, plums	5 days			
Pineapple, fresh	2 days			

<b>Food</b>	<b>Refrigerator</b>	<b>Pantry</b>	<b>Freezer</b>	<b>Special handling</b>
<b>Fruit</b> (continued)				
<b>Canned (all kinds and juices)</b> (unopened)		12 months		Keep tightly covered. Transfer canned fruit to glass or plastic container after opening.
(opened)	1 week			
<b>Juices</b>				
Fresh	6 days			Keep tightly covered once open to prevent vitamin loss. Transfer canned juice to glass or plastic container after opening.
Canned (after opening)	6 days			
Frozen (concentrated)			12 months	
(reconstituted)	6 days			
<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 bacterial growth. Best if refrigerated after opening.

**Meats: Beef, pork, lamb, veal, and game.**

<b>*Fresh, uncooked</b>				
Chops	2-4 days		6-12 months	Store in colder part of refrigerator (36 to 40°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°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.  *Vacuum-packed fresh meats have a recommended storage time of 2 weeks in the refrigerator.
Ground	1-2 days		2-3 months	
Roast	2-4 days		6-12 months	
Sausage	1-2 days		1-2 months	
Steaks	2-4 days		6-9 months	
Stew meat	1-2 days		2-3 months	
Variety meats	1 day		1-2 months	
<b>Casseroles, TV dinners, stews</b>				
			2-3 months	
<b>Cooked meats (including leftovers)</b>				
Cooked meat and meat dishes	1-2 days		2-3 months	
Gravy, broths	1-2 days		1-2 months	
<b>Cured and smoked meats (including lunchmeats)</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 lunchmeats and hotdogs will weep. Freezing is possible, however, so limited freezer storage times are given. If meats are vacuum packaged, check manufacturer's date. Do not freeze canned hams. Refrigerate after opening. Refrigerate once sliced. Maximum refrigerator storage time is 2 to 3 months.
Ham (fully cooked)				
whole	5-7 days		1-2 months	
slices	3-4 days			
canned (unopened)	6-9 months			
canned (shelf stable, unopened)		2 years		
country style (unsliced)		12 months		
(cooked, sliced)	7 days		1 month	

Food	Refrigerator	Pantry	Freezer	Special handling
<b>Cured and smoked meats</b>				
<b>(including lunchmeats)</b> (continued)				
Hotdogs				
(unopened)	2 weeks**		1-2 months	
(opened)	1 week			
Lunchmeats				
(unopened)	2 weeks**		1-2 months	
(opened)	3-5 days			
Sausage				
smoked links	7 days		1 month	Freezing alters sausage flavor. Leave frozen no more than 1 month.
dry and semi-dry (like salami)	2-3 weeks			
				**Unopened lunchmeats and hotdogs should not be kept more than 1 week after sell-by date.
<b>Game birds</b>	2 days		6-12 months	
<b>Venison</b>	3-5 days		6-12 months	

### Poultry

<b>Chicken or turkey</b>				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.
Fresh				
whole	2-3 days		1 month	
pieces	2-3 days		6-9 months	
giblets	1-2 days		3-4 months	
Cooked				
leftover pieces	1-2 days		4-6 months	
covered with broth, gravy	1-2 days		6 months	
Canned				
(unopened)		12 months		
(opened)	1 day			
Casseroles, TV dinners			3 months	
<b>Duck, goose</b>	2 days		6 months	

### Staples

<b>Baking powder, soda</b>		8-12 months		Keep dry and covered.
<b>Bouillon cubes, granules</b>		12 months		Keep dry and covered.
<b>Catsup, chili sauce, barbecue sauce</b>				Refrigerate after opening for longer storage time. Will keep for several months.
(unopened)		12 months		
<b>Chocolate</b>				Keep cool.
Pre-melted		12 months		
Semi-sweet		2 years		
Unsweetened		18 months		
<b>Chocolate syrup</b>				
(unopened)		2 years		
(opened)	6 months			Cover tightly and refrigerate.
<b>Cocoa mixes</b>		8 months		Cover tightly.
<b>Coffee</b>				Coffee may remain fresher if refrigerated after opening. May also be frozen.
Cans				
(unopened)		2 years		
(opened)	4-6 weeks			
(whole bean)	2 months	2 weeks	6 months	

<b>Food</b>	<b>Refrigerator</b>	<b>Pantry</b>	<b>Freezer</b>	<b>Special handling</b>
<b>Coffee</b> (continued)				
Instant				
(unopened)		1-2 years		
(opened)		2 weeks		
<b>Coffee creamers, nondairy</b>				Keep tightly closed to keep out moisture.
(unopened)		9 months		
(opened)		6 months		
<b>Cornstarch</b>		18 months		Keep tightly covered
<b>Gelatin</b> (all types)		18 months		
<b>Honey</b>		12 months		Cover tightly. If it crystallizes, warm the 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>		2-3 months		Keep in airtight container.
Cream		2-3 months		Cover tightly. Refrigerate after opening.
<b>Mayonnaise</b>				Refrigerate after opening.
(unopened)		2-3 months		
(opened)	3 months			
<b>Molasses</b>				Refrigerate to extend storage life.
(unopened)		12 months		
(opened)		6 months		
<b>Mustard, prepared yellow</b>				Refrigerate for best storage.
(unopened)		2 years		
(opened)		6-8 months		
<b>Oils</b>				Store in cool place away from heat source to prevent deterioration.
(unopened)		18 months		
(opened)		6-8 months		
<b>Pectin</b>				Look for expiration date. Recap and refrigerate.
Liquid		18 months		
Dry		3 years		
<b>Peanut butter</b>				Refrigeration prolongs storage time and helps prevent rancidity.
(unopened)		6-9 months		
(opened)		2-3 months		
<b>Salad dressing</b>				
Bottled (unopened)		10-12 months		
Bottled (opened)	3 months			
Made from mix	2 weeks			
<b>Shortening</b>		12 months		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		12 months		
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>Tea</b>				Keep in airtight containers.
Bags		18 months		
Instant		3 years		
Loose		2 years		



Food	Refrigerator	Pantry	Freezer	Special handling
<b>Staples (continued)</b>				
<b>Vanilla</b>				
(unopened)		2 years		Keep tightly closed; volatile oils escape.
(opened)		12 months		
Other extracts (opened)		12 months		
<b>Vinegar</b>				
(unopened)		2 years		Keep tightly closed. Distilled vinegar lasts longer than cider vinegar. Vinegar in glass containers has a longer storage time. If a cloudy mass develops in opened vinegar, do not use.
(opened)		12 months		

**Vegetables: In general, keep in crisper or moisture-proof wrapping.**

<b>Fresh</b>				
Artichokes	2-3 days			Refrigerate in plastic. Wrap base of stalks with damp cloth or paper towel.
Asparagus	2-3 days		8 months	Refrigerate in plastic. Wrap base of stalks with damp cloth or paper towel.
Beans				
dried		12 months		
green or waxed	1-2 days		8 months	Do not wash green beans until just before use.
lima (unshelled)	3-5 days			
Beets	1-2 weeks			Remove leafy tops. Keep in crisper.
Broccoli	5 days			
Brussels sprouts	5 days			
Cabbage	1 week			
Carrots	5 days		8 months	
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 (unopened)	2-3 weeks			
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 plastic wrap.
Peas (unshelled)	3-5 days	1 week		
Peppers				
chile	7-10 days		12 months	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.
sweet, fresh		2-3 weeks		For longer storage keep at 50 to 60°F.
white, instant (unopened)		6-12 months		Warmer temperatures encourage sprouting.
Radishes	1-2 weeks			<b>Don't refrigerate fresh potatoes.</b>
Rhubarb	2 weeks			
Rutabagas	2 weeks	1 week		

<b>Food</b>	<b>Refrigerator</b>	<b>Pantry</b>	<b>Freezer</b>	<b>Special handling</b>
<b>Vegetables</b> (continued)				
Squash				
summer varieties	2-4 days			Summer varieties of squash include zucchini and yellow crookneck.
winter varieties		6 months		Winter or hard-shelled squash include pumpkin, acorn, spaghetti, and butternut squash.
Tomatoes, ripe	2-3 days			
Turnips	2 weeks			Do not refrigerate until ripe.
<b>Canned</b>				
All kinds		12 months		
<b>Dried</b>				
				Keep cool and dry in airtight container. All kinds. Refrigerate for up to 12 months. If moisture is present, foods may become unsafe because moisture allows bacterial growth.
<b>Frozen</b>				
Commercially frozen			8 months	
Home frozen			12 months	
<b>Miscellaneous: Snacks, condiments, mixes, prepared foods, etc.</b>				
<b>Baby food, canned</b>				
(unopened)		12 months		
(opened)	2-3 days			Do not serve directly out of the jar.
<b>Cakes, purchased</b>				
Angel food			2 months	If cake contains butter, cream, whipped cream, or custard frosting or filling, refrigerate.
Chiffon sponge			2 months	
Cheese			2-3 months	
Chocolate			4 months	
Fruitcake			12 months	
Yellow pound			6 months	
Frosted			8-12 months	
Home frozen			3 months	
<b>Cake, cookie mixes</b>				
		12 months		
<b>Canned goods</b>				
(miscellaneous, unopened)		12 months		
<b>Cookies</b>				
(commercial, unopened)		4 months		
(homemade)		2-3 weeks		
<b>Crackers</b>				
		3 months		
<b>Metered calorie products</b>				
Instant Breakfast, Boost, etc.		6 months		Keep in can, closed jars, or in original packets.
<b>Nuts</b>				
In shell (unopened)		4 months		Freeze for longer life.
Nut meats, packaged (unopened)		6 months	3 months	
Party nuts		2 weeks		
(salted)			6-8 months	
(unsalted)			9-12 months	
<b>Pickles, olives</b>				
(canned, unopened)		1-3 months		Refrigerate once opened for 2 to 3 months.

<b>Food</b>	<b>Refrigerator</b>	<b>Pantry</b>	<b>Freezer</b>	<b>Special handling</b>
<b>Miscellaneous</b> (continued)				
<b>Pies and pastries</b>		2-3 days		Those with whipped cream, custard, or chiffon fillings should be refrigerated.
Fruit				
baked			1-2 months	
unbaked			8 months	
<b>Popcorn</b> (unpopped)		2 years		Store in airtight container.
<b>Pudding mixes</b>		12 months		
<b>Sauces, condiments, etc. (commercial)</b>				
Hot sauce, Worcestershire, etc.		2 years		Fresh homemade salsa has a shorter refrigerator storage time depending upon ingredients (4 to 7 days). Homemade canned products have a shelf life of up to 12 months, unopened, if adequately processed.
Salsa				
(unopened)		12-18 months		
(opened)	1-2 months			

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