



Home Food Preservation



## Storing Bread and Baked Products

Bread and baked products such as muffins, bagels, quick breads, waffles, pastries, cakes and cookies are safely stored on the counter or in the pantry. Storing in the refrigerator can increase shelf-life by 2-3 weeks by reducing spoilage issues such as mold growth. All of these baked goods can be safely frozen indefinitely, but will start to suffer quality issues such as changes to flavor and texture if held frozen for longer than 2-3 months (cookies 6-12 months).

### Packaging for Better Storage

- Excluding oxygen will help prevent bread and baked products from becoming stale
- The original wrapping may not be adequate for longer storage
- Store bread and baked products in air-tight containers; you can also wrap tightly with aluminum foil or place in food storage bags squeezing out as much oxygen as possible
- It is a good idea to add a label with the date

### Homemade

- Homemade breads and baked goods may be more prone to spoilage because they lack the preservatives often found in commercially made baked products
- If not being completely consumed within 1 - 2 days wrap homemade baked products tightly and store in the refrigerator or freeze

### Cream-filled Pastries/Custard Pies



- The low moisture and high sugar content of most baked goods make them safe for counter or pantry storage
- Baked products such as cream-filled pastries and some custard pies with a higher moisture content need to be stored in the refrigerator for safety
- These products can be safely frozen but may suffer quality issues such as sogginess or separation

### Unbaked Bread and Rolls

- Unbaked bread and rolls can be stored in the refrigerator for 3 - 4 days or in the freezer for 1 month
- Longer storage inactivates yeast and weakens the gluten, bread may not rise properly