



## Storing Eggs and Dairy Products

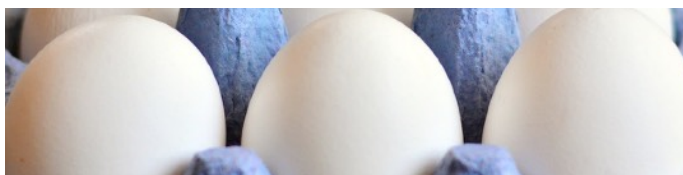
For the safety and quality of stored eggs and dairy products, refrigerators and freezers should be regularly cleaned and set at the correct storage temperature. Use a thermometer to ensure that the refrigerator is operating at 41°F or cooler and freezer at 0°F or colder. Frozen eggs and dairy produce are safe as long as frozen but for best quality follow recommended storage times. Before preparing egg or dairy products for storage, begin with clean hands, utensils and preparation areas.

### Dairy Products

- **Butter:** (commercially made, salted) is counter safe, use within 10 days, keep covered to protect from contamination
  - Unsalted or homemade 2-3 months in the refrigerator, up to 1 year in the freezer
- **Buttermilk:** 1-2 weeks in the refrigerator, do not freeze, it reduces the quality
- **Soft cheese:** 5-7 days in the refrigerator, 1 month in the freezer
- **Aged cheese:** (cheddar, parmesan, gouda) 2-3 months in the refrigerator, 6-8 months in the freezer
  - Slices 2-3 weeks in the refrigerator, 6-8 months in the freezer
  - Grated 12 months in the refrigerator
- **Light cream/half and half:** 7 days in the refrigerator, 1 month in the freezer
- **Heavy whipping cream:** 7 days in the refrigerator, \*frozen product will not whip properly when defrosted
- **Sour cream:** 2-3 weeks in the refrigerator, \*frozen product will separate
- **Milk:** (evaporated, whole or low fat or reconstituted dry) opened 7 days in the refrigerator, 1-3 months in the freezer

- **Yogurt:** 1 month in the refrigerator, \*frozen product will separate and become watery
- **Margarine** 3 months in refrigerator 12 months in the freezer

### Eggs



- **Eggs in shell:** 3-4 weeks in the refrigerator, \*frozen eggs will burst
- **Fresh egg yolks or whites:** 4 days in the refrigerator, to freeze stir whites and yolks together or separately until blended, freeze for 12 months
- **Hard cooked eggs:** in shell 1 week in the refrigerator, \*frozen whites will become tough and rubbery
- **Liquid eggs:** opened 4-5 days in the refrigerator, 1 year in the freezer
- **Canned pudding:** 1-2 days in the refrigerator, \*frozen product will separate and become runny
- **Custard (sauces, pastries, cakes):** 1-2 days in the refrigerator, \*frozen product will separate and become soggy or watery

**Note:** There are no foodborne illness concerns with properly freezing eggs and dairy. However, freezing items with asterisks (\*) will result in significantly reduced quality or functionality.