## **How Long Will It Last?**

Product	Refrigerator (40°F)	Freezer (0°F)
Eggs Fresh, in shell Raw yolks, whites Hardcooked	3 weeks 2–4 days 1 week	Don't freeze l year Don't freeze well
Mayonnaise, commercial Refrigerate after opening	2 months	Don't freeze
TV Dinners, Frozen Casseroles Keep frozen until ready to serve		3–4 months
Deli & Vacuum-Packed Products Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads Pre-stuffed pork & lamb chops, chicken breasts stuffed with dressing Store-cooked convenience meals Commercial brand vacuum-packed dinners	3–5 days l day l–2 days 2 weeks, unopened	Do not freeze any of these products.
<b>Soups &amp; Stews</b> Vegetable or meat-added	3–4 days	2–3 months
<b>Hamburger, Ground &amp; Stew Meats</b> Hamburger & stew meats, ground turkey, veal	1–2 days	3–4 months
Hot Dogs & Lunch Meats Hot dogs, opened package unopened package Lunch meats, opened unopened	l week 2 weeks 3–5 days 2 weeks	In freezer wrap, 1–2 months
Bacon & Sausage Bacon Sausage, raw from pork, beef, turkey Smoked breakfast links, patties Hard sausage—pepperoni, jerky sticks	7 days 1–2 days 7 days 2–3 weeks	1 month 1–2 months 1–2 months 1–2 months
Ham, Corned Beef Corned beef in pouch with pickling juices Ham, canned, label says keep refrigerated Ham, fully cooked—whole Ham, fully cooked—half or slices	5–7 days 6–9 months 7 days 3–5 days	Drained, wrapped, 1 month Don't freeze 1–2 months 1–2 months
Fresh Meat Steaks, beef Chops, pork Chops, lamb Roasts, beef Roasts, lamb Roasts, pork & veal	3–5 days 3–5 days 3–5 days 3–5 days 3–5 days 3–5 days	6–12 months 4–6 months 6–9 months 6–12 months 6–9 months 4–6 months
Meat Leftovers Cooked meat and meat dishes Gravy and meat broth	3–4 days 1–2 days	2–3 months 2–3 months
Fresh Poultry Chicken or turkey, whole Chicken or turkey pieces	l–2 days l–2 days	l year 9 months
Cooked Poultry, Leftovers Fried chicken or cooked poultry dishes Pieces covered with broth, gravy	3–4 days 1–2 days	4 months 6 months