

## **Freezer Inventory**

An inventory of items in your freezer can prevent over storage of foods and loss of quality. Food stored constantly at zero degrees will always be safe; however, the quality may suffer with lengthy freezer storage.

Keep a list of all the foods in the freezer. Post a food inventory list near the freezer. Update the list each time you put food in or take it out of the freezer.



Food	Number of packages	Date frozen	Number of packages removed
Example: Green beans	Pints: 5 /14		IIIII
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See other side for recommended storage time for home frozen food products.



**Length of Storage for Quality Food** 

Food Item	Months
Beef	
ground or stew meat	3
roasts, steaks	12
Lamb	
chops or steaks	9
ground meat	3
• roasts	12
Veal	
• cutlets, chops	9
<ul> <li>ground meat</li> </ul>	3
<ul><li>roasts</li></ul>	8
Pork, cured	
• bacon	1
• ham	2
Pork, fresh	
<ul><li>chops, steaks</li></ul>	4
<ul><li>roasts</li></ul>	8
<ul><li>sausage</li></ul>	3
Chicken, Turkey (whole)	12; parts 6-9 months
Duck, Goose, Wild Game	6
Shrimp, Crab meat, Oysters	3
Fish	3-6
Vegetables	8-12
Fruits	8-12
Cooked Foods	
<ul> <li>rolls, biscuits</li> </ul>	2-3
<ul> <li>quick breads</li> </ul>	2-4
<ul> <li>muffins</li> </ul>	6-12
• cakes, cupcakes	2-3
• cookies	6
<ul> <li>soups and purees, combination dishes, stews,</li> </ul>	4-6
spaghetti sauce, lasagna	7 0
Uncooked Foods	
• fruit pies	3-4
<ul><li>sandwiches</li></ul>	3 weeks

(Source: So Easy to Preserve. 2006, page 291-303.)

## References:

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