

TABLE 25

Recommended Storage Times and Temperatures for Milk and Other Milk Products

Dairy Food	How To Store	Safe Storage Time	
		On Refrigerator Shelves 35 - 40°F (2 - 4°C)	In Freezer 0 °F (-18°C) or below, properly packaged
Pasteurized Fresh Whole or Skimmed Milk, Sweet Cream, Flavored Milk Drinks	Refrigerate immediately in original container. Keep container closed.	Unopened cartons for 30 days. Opened for 1 week. Check code date.	Do not freeze. (Change of texture, body appearance. Separation of fat.)
Sweetened & Condensed Milk (opened)	Keep covered.	1 week.	Do not freeze.
Whipped Topping	Keep covered.	3 months in aerosol can. 3 days prepared from mix. 2 weeks bought frozen (once thawed).	Do not freeze.
Yogurt	Keep covered.	7 - 10 days.	Do not freeze.
Sour Cream, Butter, Milk, Cultured Milk	Refrigerate immediately in original container. Keep container closed.	2 weeks. Up to 2 months for salted butter (2 weeks for unsalted butter)	6 to 9 months for salted butter; up to 5 months for unsalted butter. Do not freeze others.
Soft Custards, Milk Puddings, Cream and Custard Fillings for Cakes and Pies	Cool cooked dishes quickly and refrigerate within 2 hours. Refrigerate cold dishes immediately after preparation.	5 - 6 days.	Do not freeze.
Ice Cream	Store in original container in freezer or transfer to a moisture-vapor-proof container.	Do not store here.	2 - 3 weeks.
Natural Hard Cheese and Semi-Hard Cheese and Processed (Cheddar, Swiss, Parmesan, Brick, Bleu, etc.)	Refrigerate in original package and over wrap tightly in aluminum foil, plastic wrap or plastic bag tightly closed to avoid drying.	1 month. If mold forms, cut off.	Freezing affects texture (makes it crumbly). Still suitable for cooking. Thaw in refrigerator. Do not freeze soft cheeses.
Soft Cheese (cream, cottage, limburger, camembert)	Refrigerate tightly covered.	1 week.	Do not freeze (Can freeze cream cheese. Texture may change.)
Cheese Spreads	Refrigerate tightly covered.	1 month.	Do not freeze.
Evaporated Milk (opened)	Refrigerate tightly covered.	1 week.	Do not freeze.
Homogenized, Reconstituted Dry Nonfat and Skimmed	Keep containers tightly closed. Do not return unused milk to original containers.	1 week.	Do not freeze.

From the National Food Safety Database: <http://www.foodsafety.org/he/he517b.htm>