

Food Item	For best quality use within...
FRUITS & VEGETABLES	
<ul style="list-style-type: none"> • Most fruits & vegetables, & juice concentrates 	12 months
MILK PRODUCTS	
<ul style="list-style-type: none"> • Pasteurized cheeses 	1-2 months
<ul style="list-style-type: none"> • Cheddar-type cheeses 	6-12 months
<ul style="list-style-type: none"> • Butter & margarine 	6 months
<ul style="list-style-type: none"> • Cottage cheese 	1-2 weeks
<ul style="list-style-type: none"> • Cream cheese 	4 months
<ul style="list-style-type: none"> • Frozen milk desserts (ice cream, etc.) 	3 months
PREPARED FOODS	
<ul style="list-style-type: none"> • Cookies 	6 months
<ul style="list-style-type: none"> • Pre-baked cakes 	2-4 months
<ul style="list-style-type: none"> • Fruit pies 	4-6 months
<ul style="list-style-type: none"> • Breads 	2-3 months
<ul style="list-style-type: none"> • Yeast bread dough & pie shells, unbaked 	1-2 months
<ul style="list-style-type: none"> • Pastries - unbaked 	6-8 weeks
<ul style="list-style-type: none"> • Pastries - baked 	2-3 months

References: [Freezing Prepared Foods, PNW 296](#)
 [Home Freezing of Seafood, PNW 0586](#)
 [Storing Food for Safety & Quality, PNW 612](#)

Source: OSU Master Food Preserver Program