

Recommended Food Storage Chart

Keep cold food cold (refrigerated at 4°C or below). Check the temperature of your refrigerator is 4°C or below. Check the temperature of your freezer is -18°C or below. Store food outside the temperature danger zone. Cover foods before refrigerating and store raw foods below cooked foods. Promptly cool any leftovers and use within 2 to 3 days.

The following charts provide general recommended storage times from date of purchase for various food products stored under optimum conditions. For maximum shelf-life, consumers should always purchase fresh food and never temperature abuse food.

PRODUCT	FROZEN STORAGE LIFE (-18°C)	FOOD	TEMP (°C)	REFRIGERATOR STORAGE LIFE
Beef Roasts	4 - 6 months	Seafood & Crustaceans	0 - 3	3 days
Ground Beef (Mince)	2 - 3 months	Molluscs	0 - 3	2 days
Sausages	1 - 2 months	Meat	0 - 3	3-5 days
Beef Steaks	3 - 4 months	Minced Meat and Offal	0 - 3	2-3 days
Beef Casserole	2 - 3 months	Cured Meat	0 - 3	2 - 3 weeks
Offal	1 month	Poultry	0 - 3	3 days
Pork Chops	3 - 4 months	Fruit Juices	0 - 7	7 -14 days
Pork Roast	4 - 6 months	Milk	1 - 7	5 - 7 days
Bacon	1 - 2 months	Cream	1 - 7	5 days
Whole Chicken	4 - 6 months	Cheese	0 - 7	Variable (1 - 3 months)
Chicken Portions	3 months	Butter	0 - 7	8 weeks
Lean Fish (Whiting)	4 months	Oil & Fat	2 - 7	Variable (6 months)
Oily Fish (Mackerel)	3 months	Margarine	2 - 7	Variable (6 months)
		Chilled Meats & Components	0 - 3	No longer than Use-by date
		Leftovers	0 - 3	3 - 5 days

Brought to you by Peninsula Bulk Meats

Source of Information: Australian Meat Industry Council, Australian Pork Limited, Meat & Live Stock Australia and Tanner Couch Calendars.