

FOODKEEPING GUIDELINES

	SHELF	REFRIGERATOR	FREEZER
BAKERY ITEMS			
Bread (commercial)	2-4 days	7-14 days	3 months
Cakes: Angel food	1-2 days	1 week	2 months
Cakes: chiffon and sponge	1-2 days	1 week	2 months
Cakes: chocolate	1-2 days	1 week	4 months
Cakes: fruitcake	1 month	6 months	12 months
Cakes: made from mix	3-4 days	1 week	4 months
Cakes: pound	3-4 days	1 week	6 months
Cakes: cheesecake		1 week	2-3 months
Cookies (bakery and homemade)	2-3 weeks	2 months	8-12 months
Cookies : packaged	2 months		8-12 months
Croissants, butter	1 day	1 week	2 months
Donuts: glazed or cake	1-2 days	1 week	1 month
Donuts: dairy cream-filled		3-4 days	
Flat breads (tortillas, pita)	2-4 days	4-7 days	4 months
Filled rolls (meat or vegetable)	2 hours	3-4 days	2 months
Eclairs (dairy cream-filled)		3-4 days	
Muffins	1-2 days	1 week	2 months
Pastries and danish	1-2 days	1 week	2 months
Pies: cream		3-4 days	
Pies: fruit	1-2 days	1 week	8 months
Pies: mincemeat	2 hours	1 week	8 months
Pies: Pecan	2 hours	3-4 days	1-2 months
Pies: pumpkin	2 hours	3-4 days	1-2 months
Yeast rolls: baked	3-4 days	1 week	2 months