

Bakery Items Extensions

Product	Shelf Storage Past Code Date	Refrigerator Storage Past Code Date	Freezer Storage Past Code Date
Bagels	1-2 days	Not recommended	3 months
Bread	Sliced 3-5 days	Not recommended	3 months
	Buns, Rolls, etc. 14-18 days	2-3 weeks	3-5 months
Cakes	3-7 days	7-10 days	6 months
	Fruit Cake 6 months	12 months	12 months
Cookies	2-3 months	N/A	8-12 months
Danish	5-10 days	14 months	Not recommended
Muffins	3-7 days	Not recommended	3 months

Refrigerated Foods Extensions

Product	Storage Life Past Code/Consume by Date
Beverages	
High Acid Juices (tomato, orange, grapefruit, etc.)	10 days
Vegetable Juice (commercial, sold refrigerated)	1 month
Dairy Products	
Butter	1-2 months
Cheese	Hard Cheeses 6 months (3-4 weeks if opened)
	Shredded Cheeses 1 month
Cottage Cheese	2 weeks
Cream Cheese	2 weeks
Dips (sour cream based)	2 weeks
Eggs (in shell)	3-5 weeks
Egg substitutes (liquid)	7 days
Margarine	6 months
Milk	Plain or Flavored Package use-by date
	Non-dairy (rice, almond, coconut, etc.) Package use-by date (7-10 days if opened)
Sour Cream	Package use-by date
Whipping Cream/Aerosol Can Whipped Cream	4 weeks
Yogurt	1-2 weeks
Ready to Eat Products	
Fruit, cut	Package use-by date
Hot Dogs, Luncheon Meat or Poultry (bologna, ham, etc.)	2 weeks (3-5 days if opened)
Pesto, fresh	Package use-by date
Spaghetti Sauce (jarred)	18 months (4 days if opened)
Salsa, fresh	4-7 days
Salad (egg, chicken, ham, tuna, and macaroni)	3-4 days
Cooked fish	3-4 days
Starbucks Mercado products	2 days
Dough Products	
Cookie Dough	Package use-by date
Pasta (fresh)	1-2 days

Pie Crust (ready-to-bake)	Package use-by date
Tube Cans (biscuits, rolls, pizza dough, etc.)	Package use-by date
Soy Products	
Soy Milk	Package use-by date
Tofu	1 week

**Code dates on products do not mean that food is unfit for consumption!
Please refer to these handy guidelines for code date extensions.**

Shelf Stable Foods Extensions	
Product	Storage Life Past Code/Consume by Date
Staples	
Beans, Dried (pinto, red, black, etc.)	1-2 years
Canned Goods High Acid (juices, fruit, pickles, sauerkraut, tomato soup, and foods in vinegar-based sauce)	12-18 months as long as the can shows no dents, rust, or swelling.
Canned Goods Low Acid (meat, poultry, fish, gravy, stew, soups, beans, carrots, corn, pasta, peas, potatoes, spinach)	2-5 years as long as the can shows no dents, rust, or swelling.
Cereal	Cook before eating, Oatmeal 12 months
	Non-cook, Ready-to-eat 6-12 months
Coffee, (and Decaf) Ground in Cans	2 years
Egg Noodles, Dry	2 years
Flour	White 6-12 months
	Whole Wheat 3-6 months
Milk	Canned evaporated or Condensed 12 months
	Powdered (Dry) 3-5 years
Pasta, Dry, without eggs (spaghetti, macaroni, penne, etc.)	2 years
Rice	Brown 1 year
	White or Wild 2 years
Sugar	Brown Indefinitely (2 years if opened)
	White, Granulated Indefinitely (2 years if opened)
Beverages	
Cocoa and Cocoa Mixes	1 year
Diet Powder Mixes and Drink Mixes	18-24 months
Fruit Juice In Cartons, Fruit Drinks, Punch	3 weeks
Nutrition Supplement Drinks (canned)	2-5 years
Soda (carbonated cola drinks, mixers, diet sodas)	9 months (2-3 days if opened)
Vegetable Juice (shelf-stable)	18 months
Water (commercially bottled)	Indefinitely
Condiments & Snacks	
Cereal Bars or Granola Bars	6-12 months
Commercial Bottled Condiments (bbq, ketchup, etc.)	12 months
Cookies (packaged, crispy)	4-6 months
Crackers (Saltines, Ritz, Triscuits, etc.)	8 months
Jam, Jelly and Preserves	6-18 months
Jerky (commercially dried)	12 months
Mayonnaise	3-6 months
Nondairy Sauce Mixes (spaghetti, taco, etc.)	2 years
Peanut Butter	6-9 months
Popcorn (microwave packets)	6-12 months
Spices	Spices (ground) 2-3 years
	Spices (whole) 3-4 years
Vegetable Oil Spray	2 years
Vinegar	2 years