


# Storing Dairy Products


All dairy products have a shelf life that varies according to how an item is processed, packaged and stored. Other factors, such as how long a product has been allowed to stand unrefrigerated on a counter or the type of container used can alter the freshness period.



 Most milk, yogurt, sour cream and similar products are sold in date-coded cartons that indicate a product's peak freshness.

The shelf life of cheese depends on its type (hard or soft) and its form (cut or wax-coated). Cheese should be stored in its original packaging, with cut surfaces covered tightly by plastic wrap or foil.



 The attached list offers general guidelines for handling dairy products safely.



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## Recommended Dairy Storage Guidelines

Product	Shelf Life	
	After Opening Temp/Time	Unopened Temp/Time
Milk	35° 1 week	35° 10-14 days
Cream	35° 1 week	35° 2 weeks
Whipping Cream	35° 1 week	35° 2 weeks
Half & Half	35° 1 week	35° 2 weeks
Butter	35° 2 weeks	35° 4 weeks
Natural Cheese	35° 1-3 weeks	35° 1-4 weeks
Processed Cheese	35° 5 weeks	35° 24 weeks
Cottage Cheese	35° 7-10 days	35° 18 days
Cream Cheese	35° 10-14 days	35° 3 months
Sour Cream	35° 1 week	35° 2 weeks
Yogurt (plain)	35° 3 weeks	35° 4 weeks
Ice Cream (in freezer)	0°/-5° 2 weeks	0°/-5° 4 weeks

✂️ Clip and post on refrigerator door. ✂️