

Freezer Storage Chart (0 °F)

Item	Months
Bacon and Sausage	1 to 2
Casseroles	2 to 3
Egg whites or egg substitutes	12
Frozen Dinners and Entrees	3 to 4
Gravy, meat or poultry	2 to 3
Ham, Hotdogs and Lunchmeats	1 to 2
Meat, uncooked roasts	4 to 12
Meat, uncooked steaks or chops	4 to 12
Meat, uncooked ground	3 to 4
Meat, cooked	2 to 3
Poultry, uncooked whole	12
Poultry, uncooked parts	9
Poultry, uncooked giblets	3 to 4
Poultry, cooked	4
Soups and Stews	2 to 3
Wild game, uncooked	8 to 12

Note: Freezer storage is for quality only. Frozen foods remain safe indefinitely.

Source: USDA

http://www.fsis.usda.gov/factsheets/focus_on_freezing/