

How long does butter last in different conditions?

The shelf-life of butter can be further extended to optimize its use in the kitchen and prevent cross-contaminating of other food products.

Type of butter	Storage condition		
	Room temp. 72°F	Refrigerator 40°F	Freezer 0°F
Spreadable butter	1-2 days	1 month past its expiration date	4 months
Unsalted butter	1-2 days	2 months	6 months
Salted butter	7 days	3 months	12 months
Ghee	9 months	Not necessary	Not necessary
Pasteurized butter	2 days	4 months	+9 months to the original exp. date
Unpasteurized butter	1 day or less	1 month	4 months
Buttercream	2 days	1 month	3 months
Peanut butter	6-9 months	+4 months to the original exp. date	+6 months to the original exp. date

Rules and tips for storing butter

- 1 Refrigerate butter sticks.
- 2 After opening the original package, place the butter in an airtight container.
- 3 Cut the butter into smaller pieces. Take out the exact amount of butter that you need.
- 4 Avoid exposing butter to room temperature, direct light, and too much air.
- 5 Use clean and sanitized tools when taking butter.
- 6 Label the butter removed from original package.
- 7 Immediately dispose of contaminated butter.
- 8 Don't keep butter at room temperature for more than 2 days.

