

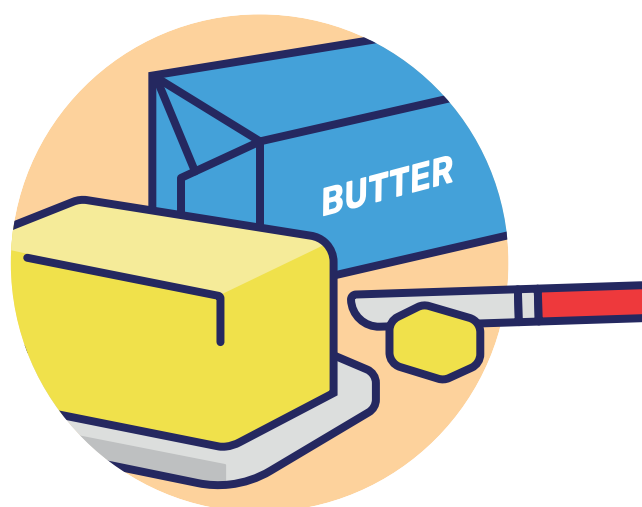
How long does butter last in different conditions?

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. 22°C | Refrigerator 4°C | Freezer -18°C |
| 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.



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