



# NATURESOURCE™

Natural Angus Beef

*Where great beef starts naturally™*

## Storage Timeline

	TYPE OF BEEF	REFRIGERATOR (35°F TO 40°F)	FREEZER (0°F OR COLDER)
Fresh Beef	Steaks Roasts Pot Roasts	3 to 4 days	6 to 12 months
	Beef for Kabobs Beef for Stew Beef for Stir-Fry	2 to 3 days	6 to 12 months
	Ground Beef	1 to 2 days	3 to 4 months
Leftover Beef (Cooked)	All	3 to 4 days	2 to 3 months
Cured, Smoked and Ready-to-serve Beef Products	Corned Beef, (ready-to-cook)	1 week	2 weeks
	Frankfurters Deli Products	3 to 5 days	1 to 2 months
	Smoked Sausage Dry and Semi-Dry	1 week	no
	Sausage, unsliced	2 to 3 weeks	no

## Defrosting Timeline

TYPE OF BEEF	REFRIGERATOR (35°F TO 40°F)
Large Roast	4-7 hours (per pound)
Small Roast	3-5 hours (per pound)
1-inch Steak	12-14 hours (total)
Ground Beef	24 hours for 1 to 1½ inch thick patties 12 hours for ½ to 1 inch thick patties