Freezer Storage Containers

Freezing keeps food safe by slowing down the movement of molecules, causing microbes to enter a dormant stage. The freezing process preserves food for extended periods because it prevents the growth of microorganisms that cause both food spoilage and foodborne illness.

Packing Material Characteristics

- Moisture Vapor Resistant
- Durable & Leak Proof
- Do Not Become Brittle & Crack at Low Temperatures
- Resistant to Oil, Grease & Water
- Protect Food From Absorption of Off-Flavors or Odors
- Easy to Seal
- Easy to Mark

Suggested Storage Containers

- Cartons for cottage cheese, ice cream and milk do not resist moisture vapor sufficiently to be suitable for long-term freezer storage.
- Rigid containers made of plastic or glass are suitable for all packs and are especially good for liquid packs. Rigid containers are often reusable and make storage in the freezer easier because they can be stacked.
- Regular glass jars break easily at freezer temperatures. Choose wide mouth, dual purpose jars made for freezing and canning if you wish to use glass. These jars have been tempered to withstand extreme temperatures and the wide opening allows easy removal of partially thawed food.
- Flexible freezer bags and moisture vapor resistant wrapping materials such as plastic freezer wrap, freezer paper and heavyweight aluminum foil are also suitable for dry packed products with little or no liquid.
- Bags can also be used for liquid packs. Bags and wraps work well for foods with irregular shapes. Remove as much air as possible before closing for best results.

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Source: Michigan State University Extension

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