

New Mexico State University

Extension Family and Consumer Sciences

Homemade Bone Broth Storage USDA Safety Guidelines Explained

Refrigerator:

- Homemade broth (including bone broth/stock) should be stored in the refrigerator at 40 °F (–4 °C) or below, for only a short time; generally up to about 3 days (ideally when stored in an airtight container and cooled properly) before it must be used, frozen, or discarded.

Freezer:

- For longer storage, the safest Extension-supported practice is freezing the broth. Freezing at 0 °F (–17.8 °C) slows bacterial growth and keeps broth safe much longer, quality is typically best for several months.

What About the Bones Used to Make Broth?

Bones themselves are not eaten directly, but their storage matters because of safety and flavor:

Refrigeration:

- Based on general food safety principles and USDA storage guidelines, raw or cooked bones should not be refrigerated for more than two days before use, because leftover meat or tissue on them can spoil quickly at fridge temperatures.

Freezer:

- If you want to save bones for future broth batches, freezing is the correct method. To avoid food waste it is highly recommended freezing bones you are not using right away, ideally in a sealed container or bag. Freezing preserves them safely for months and prevents spoilage before broth preparation.

Resources

USDA: Keep Food Safe! Food Safety Basics:

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe>

USDA: Leftovers: The Gift that Keeps on Giving:

<https://www.usda.gov/about-usda/news/blog/leftovers-gift-keeps-giving>



Further Questions

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