Fresh juice storage chart

There is no official storage time for homemade juice, so this chart gives the conservative rule instead of an invented day count.

Juice	Fridge	Freezer	Official limit
Homemade green or vegetable juice (juicer, or blender then strained)	Drink it right after making. If you must store it: airtight container filled to the top, refrigerator at 40 °F or below, finish it as soon as you can.	Freeze straight after making, in single-serving portions. Thaw in the refrigerator, then treat it like fresh juice.	None found
Homemade citrus juice (lemon, lime, orange)	Same rule as above. Citrus juice is still unpasteurized.	Same rule as above.	None found
Homemade juice with sweet fruit or leafy greens mixed in	Same rule as above. Do not assume a recipe with more fruit or more acid keeps longer.	Same rule as above.	None found
Anyone pregnant, a young child, an older adult, or a person with a weakened immune system	FDA: these groups risk serious illness from untreated juice. Drink it right after making it from washed produce, or choose pasteurized juice.	Choose pasteurized juice instead.	FDA advice (not a day count)
Store-bought pasteurized juice, refrigerated	Follow the date and storage line on the label. We could not open the USDA FoodKeeper to quote a figure.	Not covered here.	FoodKeeper not read

Our rule, not an official one: make one day's juice at a time, and once thawed treat it as fresh juice. Smell and appearance are extra checks, never proof of safety.

There is no official storage time for homemade juice, so we do not give a day count. Drink it right after making. If you must store it, use an airtight container filled to the top, keep it in a refrigerator at 40 °F (4 °C) or below and finish it as soon as you can, or freeze single servings straight after making and treat thawed juice like fresh juice.

Sources

- FDA, What you need to know about juice safety (https://www.fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-juice-safety)
- FDA, Selecting and serving produce safely (https://www.fda.gov/food/buy-store-serve-safe-food/selecting-and-serving-produce-safely)

USDA FoodKeeper and FSIS freezing pages refused our automated read, so nothing is quoted from them. Checked 2026-11-14.