Portion leftover pumpkin purée for the next recipe

Purée portion and date labels • Free, no signup or purchase.

Record the starting point

Check whether the purée is freshly cooked or from an opened can, and note its preparation/opening date. Follow the package and food-safety guidance; do not reset an old batch date when repacking.

Measure useful portions

Divide cold purée into recipe-sized amounts with clean utensils. Leave the headspace required by a freezer-safe container if freezing, and use only containers whose maker permits that use.

Label and plan

Label amount, date and intended recipe. Refrigerate or freeze promptly as appropriate; follow current ingredient-specific storage guidance and thaw safely in the refrigerator, not on the counter.

Important

Use the worksheet to record portions and dates. Check ingredient labels for allergens. Refrigerate perishables promptly. For transport without refrigeration, use an insulated bag and at least two cold sources.

Portion leftover pumpkin purée for the next recipe

Purée portion and date labels • Free, no signup or purchase.

Batch date / time

Ingredient amounts or substitutions

Allergens to identify

Portions / container sizes

Refrigeration / transport plan

What to change next time

FIGURENOOK / PRINTABLE PATTERN

Portion and date labels

Print at actual size on US Letter. Check the 1-inch scale box before using.



1 inch / 25.4 mm

Food: _____
Amount: _____
Prepared/opened: _____
Use/storage plan: _____

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Use/storage plan: _____

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Food: _____
Amount: _____
Prepared/opened: _____
Use/storage plan: _____

Do not reset an older preparation date when repacking. Keep labels outside food contact.