Expired Cranberry Juice Checklist

This checklist helps the reader judge whether cranberry juice is still good and store it to last longer.

- [ ] Treat the printed date as a guide to quality, not a strict safety limit.
- [ ] Inspect the juice for dull or brownish color, a fermented smell, sediment, cloudiness, or fizzing.
- [ ] Discard juice that tastes off or unusually sour.
- [ ] Store unopened bottles in a cool, dark place, where they can last 3 to 6 months past the date.
- [ ] Refrigerate opened juice immediately and drink it within 7 to 10 days.
- [ ] Freeze leftover juice if in doubt, since frozen juice can stay safe for up to 12 months.
- [ ] Avoid leaving juice at room temperature for extended periods.
- [ ] Pour spoiled juice down the drain, or mix larger amounts with kitty litter or sawdust and seal in a bag.
- [ ] Avoid serving possibly spoiled juice to pregnant women or people with weakened immunity.
- [ ] Seek medical advice if symptoms persist after drinking spoiled juice.

Notes

For general education only. Not a substitute for professional medical advice.