

# How long does fudge last?

From the sweeties.net wiki

Fudge is sugar, butter and milk cooked and beaten until it sets with tiny sugar crystals. It holds more moisture than a boiled sweet, and keeping that moisture where it belongs is the key to keeping fudge at its best: see [how is fudge made?](#)

## Homemade fudge

Carnation, the condensed milk brand, says its ultimate fudge keeps for up to 2 weeks in an airtight container at room temperature: see [how to make fudge with condensed milk](#)

## Shop bought fudge

Packaged fudge carries a best before date, and that is the best guide: see [do sweets go out of date?](#). As one example, the fudge maker Roly's Fudge says it aims for a best before date of about 6 to 8 weeks from the date of purchase for its online orders, and about 4 to 6 weeks for its vegan fudge. Kept at home in sealed containers, it says, its fudge will last for several weeks.

## Why not the fridge?

It seems sensible to keep fudge cold, but fudge makers advise against it. Frankenmuth Fudge Kitchen, an American fudge maker, warns that the fridge draws out moisture and can leave fudge dry and crumbly, and Roly's Fudge says fudge should not be refrigerated.

This fits the wider science of sweets. The shelf life of a sweet depends largely on how much water it holds and how it is stored. A sweet with a fair amount of moisture can lose it to dry surroundings and turn dry and brittle, just as a very dry sweet can soak up water from damp air and turn rubbery.

## What about the freezer?

Here the makers disagree. Roly's Fudge says its fudge should not be frozen. Frankenmuth Fudge Kitchen says that properly wrapped fudge can be frozen for up to a year, then thawed at room temperature, still wrapped, a couple of hours before serving: see [can you freeze sweets?](#)

## How to store fudge

- Keep it sealed, in its wrapping or an airtight container.
- Keep it at room temperature, somewhere cool and out of direct sunlight, as Roly's advises for its vegan fudge.

- Wrap cut pieces well. Frankenmuth suggests several layers of cling film, an airtight container or a vacuum sealer to lock in moisture.

## Signs it is past its best

Spoilage in low moisture sweets tends to show as changes in shape, colour, texture and flavour. Fudge that has gone dry and crumbly, or has lost its flavour, is past its best: see [how long do sweets last?](#)

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