

# Canning Acidic Foods: Fruits

1. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

## Selection of Fruits

1. Select ripe, firm fruit. Do not use overripe or underripe fruit. Select fruit that is free of mold, rot, and insect damage.

2. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

3. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

4. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

5. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

6. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

1. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

2. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

1. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

1. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

1. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

1. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

1. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.

## Hot Pack or Raw Pack

1. Wash and trim the fruit. Wash the fruit in a solution of 1 part bleach to 10 parts water. Wash again in clean water. Trim the fruit to remove any bruising or damaged areas.



1. Wash jars and lids in hot, soapy water. Rinse with clean water. Dry completely.

## Boiling Water Canning

A. Preparation of jars and lids  
1. Wash jars and lids in hot, soapy water. Rinse with clean water. Dry completely.  
2. Place jars in a large pot of water. Bring to a boil and boil for 10 minutes. Remove jars and dry completely.

1. Fill jars with food. Leave 1/2 inch headspace. Wipe rim of jar with a damp cloth. Place lid on jar. Tighten lid bands.

2. Place jars in a large pot of water. Bring to a boil and boil for 10 minutes. Remove jars and dry completely.

3. Place jars in a large pot of water. Bring to a boil and boil for 10 minutes. Remove jars and dry completely.



