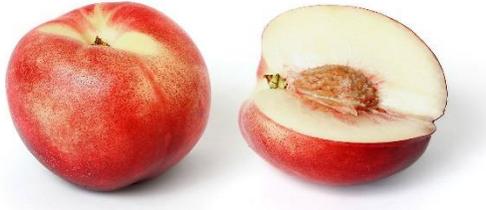




“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Recommendations on Canning White Peaches and Nectarines



CAUTION: Do not can white-flesh peaches or nectarines. There is evidence that some varieties of white-flesh peaches/nectarines are higher in pH (i.e., lower in acid) than traditional yellow varieties. The natural pH of some white peaches/nectarines can exceed 4.6, making them a low-acid food for canning purposes. Currently, there is no low-acid pressure process available for white-flesh peaches or nectarine or a researched acidification procedure for safe boiling water canning.

Freezing is the recommended method of preserving white-flesh peaches or nectarines.

Source: National Center for Home Food Preservation.

Link to this recommended source: https://nchfp.uga.edu/how/can_02/peach_sliced.html

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