

Dear Friends,

Please make a note of the following if you will be entering canned peaches this year for the Home Canning Exhibit. Yellow peaches are recommended until a safe recipe for white peaches is determined. If you have any questions please call the FCHS Department at (908) 475-6504.

Caution Regarding Canning White Peaches – Freeze; Do Not Can

June 2018: New research shows that boiling water canning may not be safe for white peaches. The Center for Home Food Preservation at the University of Georgia added the following statement to their website that recommends freezing, not canning, white-flesh peaches.

“There is evidence that some varieties of white-flesh peaches are higher in pH (i.e., lower in acid) than traditional yellow varieties. The natural pH of some white peaches can exceed 4.6, making them a low-acid food for canning purposes. At this time there is no low-acid pressure process available for white-flesh peaches nor a researched acidification procedure for safe boiling water canning. Freezing is the recommended method of preserving white-flesh peaches.”

Follow this recommendation with all canned peach directions or recipes. Follow these directions for boiling water canning [yellow-flesh peaches](#). Freeze white-flesh peaches.

Sherrí Cirignano, MS, RD, LDN

Associate Professor/Department Chair

Department of Family and Community Health Sciences

Rutgers Cooperative Extension / Rutgers, The State University of New Jersey

Web: <https://njaes.rutgers.edu/fchs/>

RUTGERS
New Jersey Agricultural
Experiment Station