

"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.

<u>Freezing</u> is the recommended method of preserving white-flesh peaches or nectarines.

Source: National Center for Home Food Preservation.

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

Date: August 13, 2018

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities (Complete nondiscrimination policy statement can be found at http://ucanr.edu/sites/anrstaff/files/215244.pdf) Inquiries regarding ANR's nondiscrimination policies may be directed to Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750- 1397.

UCCE Master Food Preserver Program of Solano and Yolo Counties | Jeanice Rigdon Sobetzki, UCCE Master Food Preserver Program Coordinator |(707) 312-4198 | Diane L. Metz, Nutrition, Family and Consumer Science Advisor, Emeritus, | Solano Office |501 Texas Street, First Floor, Fairfield, CA 94533 | Yolo County Office 70 Cottonwood St. Woodland, CA 95695 |(530) 666-8143 | Website: solanomfp.ucanr.edu | email: solanoyolomfp@ucanr.edu Page 1 of 1