



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

2018 Recommendations on Canning White Peaches and Nectarines



CAUTION: Do not can 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. Currently, 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.

Source: National Center for Home Food Preservation.

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

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 John I. Sims, Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750- 1397.