

BASIC PH OF COMMONLY ASKED JAM & JELLY PRODUCTS

YES

- Apples 3.30-4.0
- Blackberries 3.85-4.50
- Black Currents 3.11-3.14
- Blueberries 3.12-3.33
- Cherries 3.25-3.82
- Cranberries 2.3-2.5
- Gooseberries 2.8-3.0
- Lemons 2.0
- Mint Jelly 3.01
- Mulberries 3.6
- Oranges 3.69-4.34
- Peaches 3.30-4.5
- Plums 2.8-5.0
- Raspberries 3.22-3.95
- Rhubarb 3.10-3.40
- Strawberries 3.00-3.90

These may be produced as a jam or jelly by a HBV or Retail Food Establishment.

NO

- Apricots 3.30-4.80
- Cantaloupe 6.1-6.6
- Corn Cob Jelly 6.0-7.5
- Dandelion Jelly = Not traditional
- Elderberries 4.92-5.19
- Ginger 5.60-5.90
- Horseradish 5.35
- Jackfruit 4.7-5.72
- Paw Paw/Papaya 5.5-5.9
- Persimmons 4.42-4.70
- Peppers (green) 5.4-6.0
- Peppers (red) 4.8-5.3
- Pumpkin 4.99-5.50

These either require product testing or may not be produced without Better Processing School, a Process Authority and Filing with the FDA.