



## **PACIFIC FRUIT FRESHENER**

Pacific Fruit Freshener prevents fruits and vegetables from browning. It can be used when making jams, canning, freezing, dehydrating as well as sprinkled directly on your fresh produce.

Usage:

For making jams and canning;

Use 1.8% of your total batch weight. (2 tsp. per pint of product)  
Can be sprinkled into fruit during preparation.

For freezing;

Soak fruit in 2 qt. water mixed with 2 rounded tablespoons Fruit Freshener. You can freeze in liquid or soak then drain before freezing.

For dehydrating;

Soak fruit in 2 qt. water mixed with 2 rounded tablespoons Fruit Freshener. Drain, pat dry and complete drying process.

For more information or technical assistance feel free to visit our website at [www.pacificpectin.com](http://www.pacificpectin.com), or call our office at 559.683.0303.