



Pacific Fruit Freshener

Pacific Fruit Freshener prevents fruit 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, or call our office at 559.683.0303.