



January 24, 2024

**Re: Acidity (pH) of apple varieties – food safety considerations.**

The National Center for Home Food Preservation (NCHFP) acknowledges the pH variation in specific apple varieties and are aware of recent guidance issued regarding potential for pH above 4.6 for apples. The guidance is based on data from several apple varieties and shows that increase in pH is correlated with the age of the apple. However, the study did not indicate the age of the apple as measured from time of harvest and/or if controlled atmosphere was used. Therefore, the NCHFP believes that additional research is warranted to investigate additional factors not included in the mentioned study. **At this time, our apple recipes and recommendations have not changed. We advise that consumers continue to follow our recipes as published, assuring no additional risk as long as proper canning guidelines are followed.**

In addition to following proper canning guidelines, we advise always using fresh apples for canning. Ensure that the apples are free from any signs of decay or mold. Fresh apples in their natural state are generally more acidic, contributing to the overall safety of the canning process. It is important to note that older apples may naturally have a lower acidity level. As an alternative to canning and storing at room temperature, individuals are encouraged to refrigerate or freeze products made with apples if there is a question of their pH.

We prioritize the health and safety of consumers and will provide updated recommendations based on thorough research findings as they are published.