

How to Maintain Freshness Of Fresh, Frozen and Canned Fruit

- 🍆 Use fresh fruit at the peak of ripeness.
- 🍆 Thaw frozen fruit in the refrigerator and use immediately when thawed.
- 🍆 Maintain canned fruit in the storeroom at 50°F to 70°F and use within 1 year. Use FIFO.
- 🍆 Chill canned fruit before adding to other fruit and before serving.
- 🍆 Store fruit juice at or below 41°F and cover after pouring.

