



**Public Health**  
Prevent. Promote. Protect.

**Frederick County Health Department**

Barbara A. Brookmyer, M.D., M.P.H. ▪ Health Officer

### **Approved Varieties of Jellies, Jams, Preserves, and Butters**

Non-potentially hazardous hot-filled canned acid fruit jellies, jams, preserves, and butters must be unadulterated, packaged to maintain food safety and integrity, and labeled properly. Fruit butters must be made only from:

Apples;  
Apricots;  
Grapes;  
Peaches;  
Plums;  
Prunes;  
Quince; or

Another fruit or fruit mixture that will produce an acid canned food.

Jams, preserves, or jellies must be made only from:

A fruit listed above;

Oranges;  
Nectarines;  
Tangerines;  
Blackberries;  
Raspberries;  
Blueberries;  
Boysenberries;  
Cherries;  
Cranberries;  
Strawberries;  
Red currants; or

Another fruit or fruit mixture that will produce an acid canned food.



Barry Glotfelty ▪ Director

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