



Public Health
Prevent. Promote. Protect.

Frederick County Health Department

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**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.



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