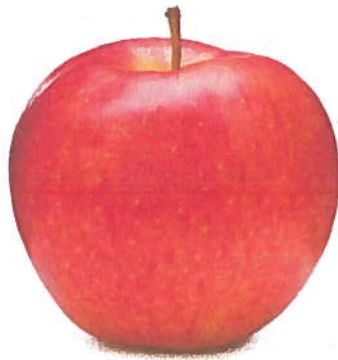




Using, Storing and Preserving Apples



Michigan-grown apples are available most of the year. The peak harvest is August through October.



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Michigan Fresh: Using, Storing and Preserving Apples was first published in March 2015 and revised in June 2023. It replaces WO1040 Food Preservation Series – Apples (Michigan State University Extension, 2006).

Yield

1 pound of apples	=	3 medium-sized apples 4 cups peeled, cored slices
2½ to 3 pounds	=	2 pints frozen apple slices 2 pints canned (slices or apple sauce)
13½ pounds	=	9 pints
21 pounds	=	7 quarts
48 pounds (1 bushel)	=	14–19 quarts sauce

Food Safety and Storage

- Wash hands before and after handling fresh produce.
- Wash apples thoroughly under cool running water. Do not use soap.
- You can store apples in the refrigerator in a plastic bag with holes for ventilation. Store large quantities of apples in a cool place, between 32 and 40 °F. Properly stored apples will keep up to a month.
- Keep apples away from raw meat and meat juices to prevent cross-contamination.
- For best quality and nutritive value, preserve only what your family can consume in 12 months.

How to Preserve

Canning

Select apples that are juicy and crisp, preferably a mixture of both sweet and tart varieties.

- **Hot pack method:** Make a very light, light or medium syrup, or can apples in water. (See table that follows.)

Find out more about Michigan Fresh at canr.msu.edu/mi_fresh/.

Lawn or garden questions?
Visit migarden.msu.edu.
Call toll-free 1-888-678-3464.

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Recommended process time (in minutes) for apples, sliced in a weighted-gauge pressure canner.

Style of pack	Jar size	Process time (min.)	Canner pressure (PSI) at altitudes of	
			0 - 1,000 ft	Above 1,000 ft
Hot	Pints or quarts	8	5 lb.	10 lb.

Let jars sit undisturbed for 12 to 24 hours, check lids to be sure they've sealed, remove rings, wash jars, date, label and store. Food in jars that do not seal must be reprocessed in a clean jar with a new lid within 24 hours, refrigerated or frozen.

Tables were adapted from the National Center for Home Food Preservation (NCHFP), *Selecting, Preparing and Canning Fruit: Apples-Sliced*, reviewed February 2018 (https://nchfp.uga.edu/how/can_02/apple_sliced.html). The NCHFP adapted them from the *Complete Guide to Home Canning* (Agriculture Information Bulletin, No. 539). USDA, 2015.

Applesauce

Wash, peel, and core apples. If desired, slice apples into water containing ascorbic acid to prevent browning. Placed drained slices in an 8- to 10-quart pot. Add ½ cup water. Stirring occasionally to prevent burning, heat quickly until tender (5 to 20 minutes, depending on maturity and variety). Press through a sieve or food mill, or skip the pressing step if you prefer chunk-style sauce. Sauce may be packed without sugar. If desired, add ½ cup sugar per quart of sauce. Taste and add more, if preferred. Reheat sauce to boiling. Fill jars with hot sauce, leaving ½-inch headspace. Adjust lids and process.

Recipe for applesauce from the National Center for Home Food Preservation (NCHFP), *Selecting, Preparing and Canning Fruit: Applesauce*, reviewed February 2018 (https://nchfp.uga.edu/how/can_02/applesauce.html). The NCHFP adapted it from the *Complete Guide to Home Canning* (Agriculture Information Bulletin, No. 539). USDA, 2015.

See table that follows for water bath canning applesauce. For pressure canning guidelines, refer to (https://nchfp.uga.edu/how/can_02/applesauce.html).



Recommended process time (in minutes) for applesauce in a boiling-water canner.

Style of pack	Jar size	Process time at altitudes of			
		0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15	20	20	25
	Quarts	20	25	30	35