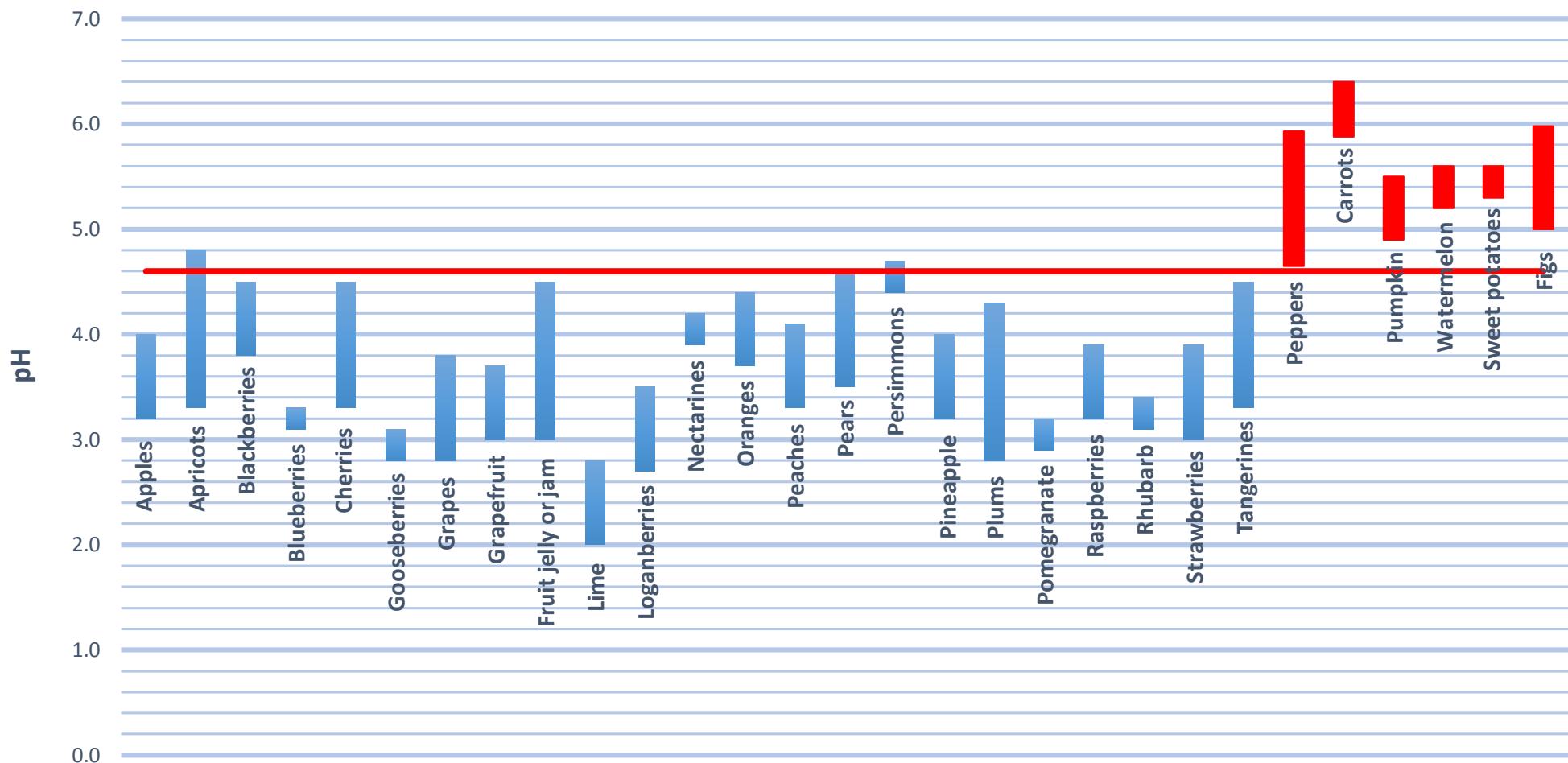


pH of Fruit that is Safe to be Made into Jam/Jelly by HBVs (shown in blue)



pH of 4.6 and below is safe for HBV production May NOT add items shown in red to jam/jelly. These will raise the pH too much and may make the product unsafe.