

# Consumer Advisory

## Unpasteurized Apple Cider

**WARNING:** *This product has not been pasteurized and, therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.*

### Steps to pasteurize your cider at home:

Unpasteurized, or fresh, cider may contain bacteria that cause illness, such as E. coli O157:H7 or Salmonella. Harmful bacteria must be killed by a pasteurization process prior to drinking the cider. To pasteurize, heat cider to at least 160 degrees Fahrenheit, 185 degrees Fahrenheit at most. Measure the actual temperature with a cooking thermometer. It will taste less 'cooked' if it is not boiled. Skim off the foam that may have developed and pour the hot cider into heated, clean and sanitized plastic containers or glass jars. Refrigerate immediately.

See <https://nchfp.uga.edu/> for proper home preservation procedures. Or see

[https://nchfp.uga.edu/publications/uga/makingapplecider\\_uga.pdf](https://nchfp.uga.edu/publications/uga/makingapplecider_uga.pdf) for specific cider processing guidelines.

If you wish to can your cider for longer term storage refer to <https://www.freshpreserving.com/waterbath-canning.html>