

## ***Strawberry Storage Tips*** **For Fresh Eating and Freezer Storage**

**Fresh Storage:** To keep strawberries in peak condition and retard molding, do not wash them until ready to use. Transfer berries from small containers to trays or cake pans where berries are less crowded. Bruised or water logged berries will mold more quickly. Discard any moldy berries. Refrigerate berries and loosely cover with paper or cloth towels.

**Freezer Storage:** Air tight packaging and zero or below freezer temperatures are the keys to maintaining best quality frozen berries. Wash dirt from berries and dry thoroughly before freezing. (Spreading them out on a towel in front of a fan works well.) Avoid freezing too many berries at one time, as home freezers are not designed to freeze large quantities efficiently. Quality suffers when food freezes slowly. (Commercial flash freezers operate at 40 - 60 degrees below zero!)

**Tray Freezing:** place whole berries on a tray and freeze solid. Transfer to airtight freezer bags or containers. Squeeze out excess air.

**Sugar Pack:** Sugar helps maintain the color and texture of frozen strawberries. Slice or crush, depending on how you want to use them later. Add sugar to taste and let stand until almost dissolved. Roll whole strawberries in sugar before freezing. Allow headspace if you are packing in syrup. Liquids expand when frozen. Package and freeze.

**Winter Jam Strawberries:** Measure and prepare berries according to your favorite jam recipe. Do not add sugar. Package, freeze and label carefully.