



Checking + fruits

ט"ו בשבט
תשע"ו

In honor of Tu'Bshvat some people have a custom of eating various fruits. STAR-K presents our handy guide to checking various fruits grown and purchased in the United States. Checking procedures in other countries may be different.

(This should not to be taken as a recommendation that they must be eaten on Tu'Bshvat)

NO CHECKING REQUIRED



RAISINS

- Purchase good quality brands
- Make sure everything is properly sealed and stored in a cool dry area. Improper storage can lead to infestation issues.

VISUAL CHECK

Look for holes, webbing or insects in a sample of the fruit.



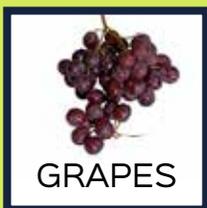
DATES



FIGS



CAROB



GRAPES

RINSE WELL

1. Wash the produce under a direct stream of water.
2. No further checking is necessary.

NOT RECOMMENDED

Checking requires specialized training or is not practical.



BLACKBERRIES



RASPBERRIES



STRAWBERRIES

SOAP WASH

1. Pre-rinse all the strawberries in water
2. Prepare a basin of detergent solution, using at least two tablespoons of detergent per gallon of water.
3. Agitate the strawberries in the solution for 10-15 seconds.
4. Let the strawberries soak for at least one minute in the solution.
5. Rinse off each berry.
6. It is advisable to remove the tops. Otherwise, pay careful attention to rinsing off the top area well.
7. No further checking is required.

PEEL PROPERLY

Mites are being found in the crown and outer rind, and also the inside the blossom cups and crevices if the pineapple is not peeled properly. The pineapple should be peeled until only yellow fruit is visible. The fruit and cutting board should be rinsed after peeling since the insects often crawl onto the cutting board. The crown and rind should not be used on decorative platters since the insects can transfer to other fruit.



PINEAPPLE