

From Orchard to YOU!

The Life of a California Cling Peach

Come take a peak into the life of a California Cling Peach! The canning process today is a lot like how our grandmothers used to can their own fruits and veggies – just on a larger scale. Thanks to the canning process, key nutrients are locked in making the fruit just as fresh as the day it was canned!



Step 1: Thinning

Approximately 3-4 weeks after bloom, some of the fruit is removed from the peach trees by hand so that the remaining peaches are spaced to allow for proper growth.



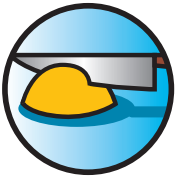
Step 2: Harvesting

The peaches are harvested at the peak of freshness and sent to the cannery within 24 hours. Harvest season is generally late June to early September.



Step 3: Inspecting

The peaches are inspected by the CA Department of Food & Ag to classify the quality and condition of the fruit.



Step 4: Pitting, Peeling & Slicing

The peaches are prepared for canning by being pitted, peeled and sliced/ diced.



Step 5: Filling

Cans are filled with the sliced, diced or halved peaches and then packed in a natural packing medium of either water, 100% juice or syrup (water with a dash of sugar). NO PRESERVATIVES are used in the process.



Step 6: Sealing, Cooking and Cooling:

The peach-filled cans are sealed and cooked at approximately 195 degrees. Thanks to the canning process, key nutrients (folate & antioxidants) increase and become more bioavailable. Cans are then cooled in a temperature of about 100 degrees.



Step 7: Labeling and Shipping

The fruit passes through another inspection center for quality control and then labeled with the corresponding nutritional analysis and private or national brand label and shipped to retailers.



Step 8: Your Local Grocer

Peaches that were picked and packed at the peak of freshness are available year-round for you at the store. And nutrient levels remain high for up to two years.