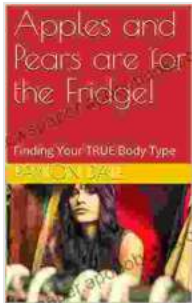


Apples and Pears: The Fresh Guide to Storing Your Favorite Fruits



Apples and Pears are for the Fridge!: Finding Your TRUE Body Type by Joanne Reid

★★★★☆ 4.1 out of 5

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File size : 1443 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 10 pages



Apples and pears are two of the most popular fruits in the world, and for good reason. They're both delicious, nutritious, and versatile. But if you've ever stored apples or pears improperly, you know that they can quickly go bad. That's why it's important to know the best way to store apples and pears so that you can enjoy them at their peak freshness for as long as possible.

Choosing the Right Apples and Pears

The first step to storing apples and pears properly is to choose the right ones. Look for apples and pears that are firm and free of bruises or cuts. The skin should be smooth and blemish-free. Avoid apples or pears that are soft or have any signs of spoilage.

Storing Apples and Pears in the Fridge

The best way to store apples and pears is in the fridge. Apples and pears will stay fresh in the fridge for up to two weeks. To store apples and pears in the fridge, place them in a plastic bag or container with a few holes poked in it. This will help to keep the apples and pears from drying out.

Storing Apples and Pears at Room Temperature

If you don't have room in your fridge, you can store apples and pears at room temperature. Apples and pears will stay fresh at room temperature for about a week. To store apples and pears at room temperature, place them in a cool, dry place out of direct sunlight.

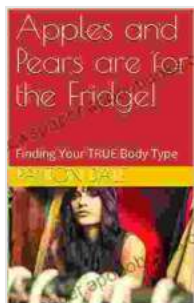
Tips for Storing Apples and Pears

Here are a few tips for storing apples and pears:

- Store apples and pears separately. Apples produce a gas called ethylene, which can cause pears to ripen faster. If you store apples and pears together, the pears will ripen more quickly and may become bruised.
- Don't store apples and pears with other fruits or vegetables. Other fruits and vegetables can release ethylene gas, which can cause apples and pears to ripen faster.
- If you store apples and pears in the fridge, check them regularly for signs of spoilage. If you notice any bruises or cuts, remove the affected apples or pears and eat them first.

By following these tips, you can store apples and pears properly and enjoy them at their peak freshness for as long as possible. So next time you're

buying apples or pears, be sure to choose the right ones and store them properly so that you can enjoy them for weeks to come.



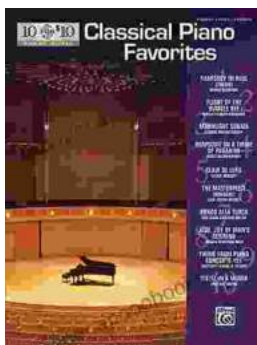
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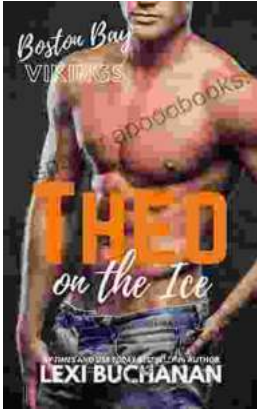
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