

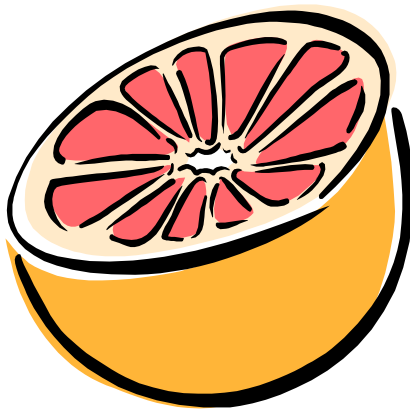


Food safety advice

NARINGIN IN GRAPEFRUIT

Little white spots on the surface of canned grapefruit

Naringin is one of the natural flavouring components in fresh grapefruit, giving the distinctive bitter note. During canning and processing it can crystallise out of solution and forms white spots on the surface of the fruit.



These spots give the appearance of white mould on the surface of the fruit and the canning liquor may be cloudy. The white crystals are soft and gelatinous and although they affect the appearance of the product they are completely harmless if consumed.

Opinions vary as to why crystallisation should take place, but no generally acceptable conclusion has been reached. Some growing seasons produce more naringin problems than others, suggesting that climatic variations may be a factor.

Canned grapefruit affected in this way is safe to eat, but if you prefer, it can be returned to the shop where it was purchased. In addition, you may wish to contact the manufacturer/canner. (Details usually appear on the can label.)