

Storage

Tip: Be **Environmentally-Friendly** and store your berries in **glass containers** or **mason jars** as an alternative to plastic containers or Ziploc bags.

	Raspberries	Strawberries	Cranberries	Blueberries	Blackberries
Storage in Refrigerator	<p>Step 1: Place a paper towel on a baking sheet.</p> <p>Step 2: Place unwashed berries in a single layer onto baking sheet.</p> <p>Step 3: Cover with another paper towel and place in refrigerator.</p>	<p>Step 1: Place paper towel into a mason jar.</p> <p>Step 2: Add unwashed strawberries and store in the refrigerator.</p>	Store unwashed cranberries, blueberries, and blackberries in a container or mason jar in the refrigerator.		
Storage Time in Refrigerator	Up to 2 days	2 to 3 days	Up to 2 months	Up to 1 week	3 to 6 days
Storage in Freezer	<p>Step 1: Place rinsed raspberries, strawberries, cranberries, blueberries, and blackberries onto baking sheet lined with paper towel.</p> <p>Step 2: Freeze for 1 hour.</p> <p>Step 3: Remove from freezer, place in a container or mason jar, and re-freeze.</p>				
Storage Time in Freezer	Up to 9 months	Up to 2 months	Up to 1 year	Up to 9 months	Up to 9 months

For more information visit: <https://food.unl.edu/july-food-calendar#berry>