Food and Foodstuff - pH Values

pH in common food products - like apples, butter, wines and more.

pH is a measure of the hydrogen ion (*H+*) activity in a solution and, therefore, its acidity or alkalinity.

Values for some common food and foodstuff products:

Product	Approximate pH
Abalone	6.1 - 6.5
Aloe Vera	6.1
Apples	2.9 - 3.3
Apricots	3.6 - 4.0
Apricots, canned	3.4 - 3.8
Apricots, nectar	3.8
Artichokes	5.5 - 6.0
Asparagus	5.4 - 5.8
Avocados	6.3 - 6.6
Bananas	4.5 - 4.7
Bass, sea, broiled	6.6 - 6.8
Beans	5.0 - 6.0
Beers	4.0 - 5.0
Beets	4.9 - 5.5
Beets, canned	4.9 - 5.5
Blackberries	3.2 - 3.6
Blueberries	3.1 - 3.4
Bread, white	5.0 - 6.0
Broccoli, cooked	5.3
Butter	6.1 - 6.4
Buttermilk	4.4 - 4.8

Product	Approximate pH
Cabbage	5.2 - 5.4
Cactus	4.7
Calamari (squid)	5.8
Capers	6.0
Carp	6.0
Carrots	4.9 - 5.3
Celery	5.7 - 6.0
Cheese	4.8 - 6.4
Cherries	3.2 - 4.0
Chili sauce	2.8 - 3.7
Cider	2.9 - 3.3
Coconut	5.5 - 7.8
Coconut milk	6.1 - 7.0
Cod liver	6.2
Corn	6.0 - 6.5
Crab meat	6.5 - 7.0
Crackers	6.5 - 8.5
Cranberry juice	2.3 - 2.5
Curry sauce	6.0
Cuttlefish	6.3
Dates	6.5 - 8.5
Eel	6.2
Eggs, fresh	7.6 - 8.0
Flour, wheat	5.5 - 6.5
Fruit cocktail	3.6 - 4.0
Gooseberries	2.8 - 3.0
Grapefruit	3.0 - 3.7
Grapes	3.5 - 4.5
Herring	6.1
Hominy (lye)	6.8 - 8.0
Horseradish	5.4
Jams, fruit	3.5 - 4.0
Jellies, fruit	2.8 - 3.4
Ketchup	3.9
Leeks	5.5 - 6.2
Lemons	2.2 - 2.4
Lemon juice	2.0 - 2.6
Limes	1.8 - 2.0
Lime juice	2.0 - 2.4
Mango	5.8 - 6.0
Maple syrup	6.5 - 7.0
Melons	6.0 - 6.7
Milk, cows	6.3 - 6.6
Molasses	4.9 - 5.4
Mustard	3.5 - 6.0
Nectarines	3.9 - 4.2
Olives, green, fermented	3.6 - 4.6
Olives, black	6.0 - 7.0
Oranges	3.0 - 4.0
Oysters	6.1 - 6.7

Product	Approximate pH
Peaches	3.4 - 3.6
Peanut butter	6.3
Pears	3.6 - 4.0
Peas	5.8 - 6.4
Pickles, sour	3.0 - 3.4
Pickles, dill	3.2 - 3.6
Pimento	4.6 - 5.2
Plums	2.8 - 3.0
Potatoes	5.6 - 6.0
Pumpkin	4.8 - 5.2
Raspberries	3.2 - 3.6
Rhubarb	3.1 - 3.2
Salmon	6.1 - 6.3
Sardines	5.7 - 6.6
Sauerkraut	3.4 - 3.6
Sherry	3.4
Shrimp	6.8 - 7.0
Soft drinks	2.0 - 4.0
Soybean milk	7.0
Soy sauce	4.4 - 5.4
Spinach	5.1 - 5.7
Squash	5.0 - 5.4
Strawberries	3.0 - 3.5
Strawberry jam	3.0 - 3.4
Sweet potatoes	5.3 - 5.6
Tea	7.2
Tomatoes	4.0 - 4.4
Tomatoes, juice	4.1 - 4.6
Tomatoes, puree	4.3 - 4.5
Tuna	5.9 -6.1
Turnips	5.2 - 5.6
Vegetable juice	3.9 - 4.3
Vinegar	2.4 - 3.4
Vinegar, cider	3.1
Water, drinking	6.5 - 8.0
Watermelon	5.2 - 5.6
Wines	2.8 - 3.8
Yams cooked	5.5 - 6.8

Note that there exists a considerable variation between varieties, condition of growing and processing methods of the products.

Related Topics

- **Environment** - Climate, meteorology, sun, wind and environmental related engineering resources.
- **Material Properties** - Material properties of gases, fluids and solids - densities, specific heats, viscosities and more.

Related Documents

- **Acid and Base pH Indicators** - pH range vs. color change for acid and base indicators - together with pKa and structures of the indicators.
- **Acids - pH Values** - pH values of acids like sulfuric, acetic and more..
- **Amines, diamines and cyclic organic nitrogen compounds - pKa values** - Values for the negative logarithm of the acid dissociation constant, pKa, of the conjugated acid of amines, diamines and cyclic organic nitrogen compounds, shown together with the molecular structure of the acids.
- **Bases - pH Values** - pH values for bases like sodium hydroxide, ammonia and more.
- **Energy in Food** - Energy in carbohydrates, fats and proteins.
- **Food and Foodstuff - Specific Heat** - Specific heat of common food and foodstuff like apples, bass, beef, pork and many more.
- **Food Products - Bulk Densities** - Bulk densities of some common food products like grain, corn, barley, sugar and more.
- **Food Products - Osmotic Pressure** - Osmotic pressure in food products.
- **Food-borne Infections and Diseases** - Common bacteria and viruses found in food.
- **Foods - Thermal Conductivities** - Thermal conductivity of selected foodstuff like apples, beef, sugar and more.
- **Foodstuff - Thermal Diffusivity** - Thermal diffusivity of some selected food products.
- **Frozen Food Storage Life** - Practical storage life for common frozen food products.
- **Fruits and Vegetables - Optimal Storage Conditions** - Optimal temperature and humidity conditions for common fruits and vegetables.
- **Inorganic Acids and Bases - pKa Values** - Values for the negative logarithm of the acid dissociation constant, pKa, of inorganic acids and bases, as well as hydrated metal ions.
- **Microwave Heating** - Heating with microwaves.
- **Pasteurization - Time and Temperature** - Pasteurization methods, time and temperatures.
- **pH - Basic (alkaline) vs. Acidic** - Introduction to pH - the acidic and basic (alkaline) definition.
- **pH in Human Biological Material** - pH in human materials like blood, salvia and more.
- **Phenols, alcohols and carboxylic acids - pKa values** - For oxygen containing organic compounds this is given: pKa (the negative logarithm of the acid dissociation constant), molecular structures, molar weights, density and melting and boiling points.
- **Strong and Weak Acids and Bases** - The most common strong acids and bases, and some examples of weak acids and bases, together with definition of strong and weak acids and bases.
- **Water Content in Food and other Products** - Water content before and after drying - in food and other products cork, grain, soap, peat, wood and more.

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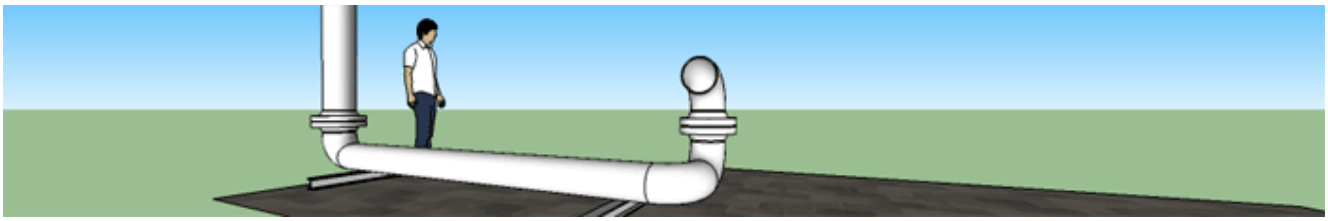

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1.0

- m^2
- km^2
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- ft^2
- $miles^2$
- acres

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Flow

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