Food and Foodstuff - pH Values 5/3/14 3:26 AM

Resources, Tools and Basic Information for Engineering and Design of Technical Applications!

► Food PH

AdChoices D Schematics Schematics

▶ PH Solution

► Alkaline PH Water

► Lime Soil PH

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AdChoices [>

- ► Acid Alkaline PH
- ▶ Apple PH
- ▶ Measure PH

## **Unit Converter**

**Temperature** 

0.0 ○ °C

🖸 °F

Convert!

<u>Length</u> 1.0

🖭 m

🔲 km 🔲 in

🗆 ft yards

miles nautical

Convert!

<u>Volume</u> 1.0

 $\odot m^3$ liters

☐ in<sup>3</sup>  $\square$  ft<sup>3</sup>

us gal Convert!

> **Velocity** 1.0

🖺 km/h

☐ ft/min 🔲 ft/s

## Search "the most efficient way to navigate the Engineering ToolBox!"

Approximate pH values for some common food products as apples, butter, wines and more ..

Sponsored Links

# Garcinia Cambogia Warning

Consumereview.org/Garcinia

Shocking! Here's What We Found When We Researched Garcinia Cambogia.

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

Values for some common food and foodstuff products are indicated in the table below:

Product	Approximate pH
Abalone	6.1 - 6.5
Aloe Vera	6.1
Apples	3.3 - 3.9
Apricots	3.3 - 4.8
Apricots, canned	3.4 - 3.8
Apricots, nectar	3.8
Artichokes	5.5 - 6.0
Asparagus	6.0 - 6.7
Avocados	6.3 - 6.6
Bananas	4.5 - 5.2
Bass, sea, broiled	6.6 - 6.8
Beans	5.6 - 6.5
Beers	4.0 - 5.0
Beets	5.3 - 6.6
Beets, canned	4.9 - 5.5
Blackberries	3.9 - 4.5
Blueberries	3.1 - 3.4
Bread, white	5.0 - 6.2
Broccoli, cooked	5.3
Butter	6.1 - 6.4
Buttermilk	4.4 - 4.8
Cabbage	5.2 - 5.4
Cactus	4.7
Calamary (squid)	5.8
Capers	6.0
Carp	6.0
Carrots	5.9 - 6.3
Celery	5.7 - 6.0
Cheese	4.8 - 6.4
Cherries	3.2 - 4.5
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	5.9 - 7.3
Crab meat	6.5 - 7.0
Crackers	6.5 - 8.5
	2.3 - 2.5
Curry sauce	
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 - 3.1
Grapefruit	3.0 - 3.7
Grapes	3.5 - 4.5
Herring	6.1

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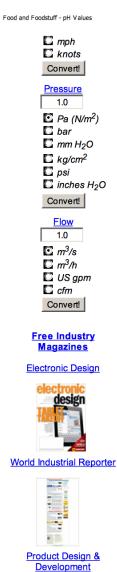
World Industrial Reporter



Product Design & Development



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Hominy (iye) 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
Mangos	5.8 - 6.0
Maple syrup	4.6 - 5.5
Melons	6.0 - 6.7
Milk	6.4 - 6.8
Molasses	4.9 - 5.4
Mustard	3.5 - 6.0
Nectarines	3.9 - 4.2
Olives, green, fermented	3.6 - 3.6
Olives, black	6.0 - 7.0
Oranges	3.0 - 4.0
Oysters	5.7 - 6.2
Peaches	3.4 - 4.1
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
Soyabean milk	7.0
Soya sauce	4.4 - 5.4
Spinach	5.5 - 6.8
Squash	5.0 - 5.4
Strawberries	3.0 - 3.9
Strawberry jam	3.0 - 3.4
Sweet potatoes	5.3 - 5.6
Tea	7.2
Tomatoes	4.3 - 4.9
Tomatoes, juice	4.1 - 4.6
Tomatoes, puree	4.3 - 4.5
Tuna	5.9 -6.1
	5.2 - 5.6
Turnips Vagetable iuies	
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.

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# **Related Topics**

• Environment - Climate, Meteorology, Sun, Wind and environmental resources ..

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 Material Properties - Material properties - density, heat capacity, viscosity and more - for gases, fluids and solids

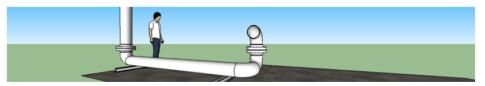
## **Related Documents**

- Frozen Foods and Storage Life Practical storage life of common frozen foods
- . Acids pH Values Some common acids as sulfuric, acetic and more
- Bulk Density of Food Materials Bulk densities of some common foods
- Fruits and Vegetables Optimal Storage Conditions Optimal temperature and humidity conditions for some common fruits and vegetables
- pH Definition An introduction to pH
- Food and Foodstuff Specific Heats Specific heats of some common food and foodstuff as apples, bass, beef, pork and much more
- Water Content in Products Products and water content before and after drying common material like cork, grain, soap, peat, wood and more
- Bases pH Values Some common bases as sodium hydroxide, ammonia and more

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Engineering ToolBox - SketchUp Edition - add standard and customized parametric components - like flange beams, lumbers, piping and more - to your SketchUp model - enabled for use with the amazing, fun and free SketchUp Make and SketchUp Pro. Add from the SketchUp Extension Warehouse!

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