

It is necessary to ensure safe acidity for both the boiling water and pressure canning process when preserving whole, crushed or juiced tomatoes.

**ADD**  $\frac{1}{4}$  tsp Mrs. Wages<sup>®</sup> Citric Acid per pint or  $\frac{1}{2}$  tsp Mrs. Wages<sup>®</sup> Citric Acid per quart.

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This container of Mrs. Wages<sup>®</sup> Citric Acid will provide acidification to 50 quarts of tomatoes.

Store in a cool, dry place.