

NC STATE

For Best Berries

- Use berries promptly or refrigerate at 41°F within 2 hours.
- Rinse to remove soil or sand before using.
- Clean and sanitize cutting surfaces and wash hands before handling berries.
- Don't reuse picking/transport containers unless they are cleaned and sanitized.
- Bring an ice chest with you when you go picking.



Thank you for picking fresh, local strawberries!

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