



Checking Fruits

In honor of Tu'Bshvat some people have a custom of eating various fruits. STAR-K presents our handy guide to checking various fruits.

(This should not to be taken as a recommendation that they must be eaten on Tu'Bshvat)

NO CHECKING REQUIRED



RAISINS

Make sure everything is properly sealed and stored in a cool dry area. Improper storage can lead to infestation issues.

NOT RECOMMENDED



BLACKBERRIES
Fresh



RASPBERRIES
Fresh

Checking requires specialized training or is not practical.

RINSE WELL



GRAPES

1. Wash the produce under a direct stream of water.
2. No further checking is necessary.

VISUAL CHECK

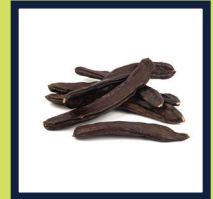
Look for holes, webbing or insects in a sample of the fruit.



DATES



FIGS



CAROB

SOAP WASH

STRAWBERRIES



1. Prepare a basin of detergent solution, using at least two tablespoons of detergent per gallon of water.
2. Agitate the strawberries in the solution for 10-15 seconds.
3. Let the strawberries soak for at least one minute in the solution.
4. Rinse off each berry.
5. It is advisable to remove the tops. Otherwise, pay careful attention to rinsing off the top area well.
6. No further checking is required.