

## **E. Coli 0157:H7 and Fresh Apple Cider**

### **About Cider Contamination**

In the past few years, a virulent strain of the dangerous E. Coli bacteria (E. Coli 0157:H7) has been found in sweet apple cider. E. Coli 0157:H7 can cause serious illness -- especially in the young, elderly or those with weakened immune systems. Even if the amount of cider consumed is small, only a few cells of E. Coli 0157:H7 can cause symptoms. The bacteria are found in several sources, but most notably in animal manure, either domestic or wild (cattle, sheep or deer). If apples that have fallen to the ground (grounders) have been in contact with any animal manure, the cider may become contaminated. This need not be visible contamination but could be from animals in the orchard up to 20 weeks earlier.

### **What Can Be Done?**

1. Keep domestic animals out of the orchard or away from the apple trees all year.
2. Do not use apples picked from the ground for cider. Pick only quality fruit off the tree. Remember you are drinking this product. Wash the apples with water and then soak them for 1 minute in a sanitizing solution (1 teaspoon bleach to 2 gallons cool water). Rinse the apples thoroughly with clean tap water.
3. Wash equipment and containers thoroughly with detergent and hot water, then rinse with hot water. Equipment should also be sanitized with an approved sanitizer (1 teaspoon bleach to 1 gallon cool water). Make sure any water used for washing is of drinking quality and has recently been tested.
4. Make sure equipment and containers such as picking baskets, bins etc. are clean and free from any contaminant, especially manure. Don't use old feedbags. Use only clean food grade containers (properly labeled) for your cider as well.
5. Once the apples are pressed, heat the cider to at least 155 degrees F or to a rolling boil for at least one minute, while stirring frequently.
6. Store cider in clean sanitary containers made for this purpose. Containers that have been previously used for juice, pop, or bottled water may be used if they are thoroughly washed and sanitized prior to use.
7. Keep the filled containers refrigerated. All cider should be consumed within one week of pressing. Cider which has been heat treated by the above method may be frozen for long-term storage.

### **Where Can I Go To Find Out More?**

For more information on unpasteurized apple cider and E. coli 0157:H7 please contact:

**Your Local Health Unit (consult your phone book)**

### **Features**

- Heavy duty 1" diameter pressing screw with Acme thread exerts a powerhouse of pressure with a minimum effort. Four threads per inch permit fast travel.
- Grinder bolts to press frame. A hardwood drum studded with eight rows of stainless steel teeth is mounted on a steel crankshaft inside the cast iron casing. (Grinder can be easily removed from press and mounted on a sawhorse or other support, allowing one person to grind fruit, another to press juices.)
- Heavy cast-iron flywheel with hardwood handle rotates drum mounted on steel .
- Large steel-banded pressing tub will hold up to one bushel of pulp inside the fitted, fine-mesh pressing bag. It will keep the skins, stems and pulp inside the bag letting only the juice flow through. You must order them extra as they are not included with the press
- Entire press frame and tub are now SOLID MAPLE for super strength. You must apply a final finish of our one part epoxy coating or varnish, lacquer or mineral oil.
- Uprights of sturdy maple and the extra wide-stance legs provide total stability under grinding and pressing action.
- Sliding collecting tray with bottom juice drain.

**Five easy steps to Using the  
Genuine Jaffrey Cider Press at Home:**



1. After lining tub with pressing bag (not included), load grinder hopper with apples.



2. Turn flywheel as fast as you can. Pulp falls into tub.



3. When tub is full, fold ends of pressing bag over pulp, add wooden pressing plate and lower the pressing screw.



4. Tighten screw, **pause a few moments** - tighten again. Juice will start flowing into collection tray. Excessive pressure does little good and may harm your press.



5. Now, try a taste of your fresh, sweet cider - **incredibly delicious.**