

# Potty Pointers

## Apple Cider Safety

It's time to get out your sweaters. That means heated beverages are soon to follow. Here are a couple of things to keep in mind when serving cider this fall.

Not all fruit ciders are pasteurized, and those that aren't may contain harmful bacteria. People at a higher risk for serious foodborne illness, including young children, older adults and people with weakened immune systems, should be careful to drink only pasteurized cider.

Unpasteurized cider is not always labeled. So, if you or someone in your family is in one of the at-risk groups and you cannot determine if a cider has been pasteurized to destroy harmful bacteria, either don't use the product or bring it to a boil to kill any possible harmful bacteria.



University of Arkansas, United States Department of Agriculture and  
County Governments Cooperating

The Arkansas Cooperative Extension Service offers its programs to all  
eligible persons regardless of race, color, national origin, religion, gender,  
age, disability, marital or veteran status, or any other legally protected  
status, and is an Affirmative Action/Equal Opportunity Employer.