Fresh, Frozen, and Canned Produce

There is no "best" form of fruits and vegetables; each has its own pros and cons.



Fresh

PROS:

- Wide variety
- Able to touch, smell, and see
- Can be less expensive when in season

CONS:

- Can go bad quickly
- You'll need to learn about ripeness and storage
- Can be more expensive if not in season



Frozen

PROS:

- Frozen at peak freshness
- Can cost less than outof-season produce
- Long shelf life (up to 6 months)
- Little preparation required
- Available year-round

CONS:

- May have added sodium, sugar, or fat
- Texture changes when frozen



Canned

PROS:

- Canned at peak freshness
- Can cost less than outof-season produce
- Long shelf life
- Little preparation required
- Available year-round

CONS:

- May have added sodium, sugar, or fat
- Texture changes when canned

To save money at the store, buy a combination of fresh, frozen, and canned produce!

Solid Ground believes poverty is solvable. We meet basic needs, nurture success, and spread change. WEB: solid-ground.org/get-help/food-resources EMAIL: foodeducation@solid-ground.org

