

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

> [McCormick](#) /

> [McCormick Alum Instruction Manual](#)

McCormick 052100002149

McCormick Alum Instruction Manual

Brand: McCormick
Model: 052100002149

PRODUCT OVERVIEW



McCormick Alum is a premium quality additive primarily used in food preservation to maintain the firm and crispy texture of pickles, fruits, and vegetables. It is also valued for its ability to help retain the fresh flavor of preserved foods. This product comes in a convenient 1.9 oz container, ensuring long-lasting freshness.

KEY FEATURES

- Premium quality alum
- Fresh flavor guaranteed
- Keeps pickles, fruits and vegetables firm and crispy

INTENDED USE

For Pickling and Food Preservation

McCormick Alum is an essential ingredient for home canning, particularly for making crisp pickles from vegetables and watermelon rind. It helps prevent softening during the pickling process, ensuring a desirable texture.



Pickled red onions, demonstrating the crisp texture alum helps achieve.



Home-canned goods, where alum can contribute to texture.

For Fresh Cut Flowers

Alum can help cut flowers, especially hydrangeas, absorb more water and stay fresh longer. This application is commonly used to revive wilting blooms and extend their vase life.

Other Potential Uses

While primarily for food preservation, some users have explored other applications for alum, such as in DIY deodorant formulations, as a mouth rinse (with caution), or for treating aquarium plants. For these specific uses, it is recommended to consult specialized recipes or professional advice.

INGREDIENTS

McCormick Alum contains Potassium Aluminum Sulfate.

STORAGE

Store McCormick Alum in a cool, dry place away from direct sunlight and moisture. Ensure the cap is tightly sealed after each use to maintain the product's freshness and prevent clumping. Proper storage helps preserve its quality and effectiveness.



The container features an easy-to-find best by date for optimal freshness.

SAFETY INFORMATION

McCormick Alum is intended for food use as directed in recipes. Keep the product out of reach of children. As with any food additive, use only as specified. Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.

USAGE INSTRUCTIONS

For Crispy Pickles:

1. **Prepare Produce:** Wash and prepare your vegetables or fruit (e.g., cucumbers, watermelon rind) according to your chosen pickling recipe.
2. **Dissolve Alum:** Dissolve 1/4 teaspoon of McCormick Alum per pint of brine. Ensure it is fully dissolved before adding produce.
3. **Soak Produce:** Soak the prepared produce in the alum solution for the duration specified in your pickling recipe. This step is crucial for achieving crispness.
4. **Rinse Thoroughly:** Before canning or further processing, rinse the produce thoroughly to remove any excess alum.

For Fresh Cut Flowers:

1. **Trim Stems:** Using sharp scissors or a knife, trim the stems of fresh cut flowers at an angle.
2. **Apply Alum:** Immediately after trimming, dip the cut ends of the stems into a small amount of alum powder.
3. **Place in Water:** Promptly place the treated stems into a vase filled with fresh water and, if available, floral food.
4. **Prevent Bacteria:** Ensure that no leaves are submerged in the water, as this can promote bacterial growth and shorten the life of your flowers.

MAINTENANCE

McCormick Alum requires no specific maintenance beyond proper storage. Keep the container clean and dry to ensure the product remains in optimal condition for future use.

TROUBLESHOOTING

Product Appears Granular/Not Powdered:

- McCormick Alum is typically a fine granular substance, not a superfine powder. This is its intended form for most applications. If a finer consistency is required for a specific use, it may need to be crushed further.

Presence of Foreign Matter (e.g., Black Specks):

- If you observe any foreign matter, such as black specks, in your McCormick Alum container, do not use the product. This indicates a potential quality issue. Please contact McCormick customer support immediately for assistance.

SPECIFICATIONS

Attribute	Detail
Product Dimensions	1.8 x 1.8 x 2.2 inches
Item Weight	1.92 ounces
Item Form	Solid (granular)
UPC	052100002149
Manufacturer	McCormick & Company, Inc.

SUPPORT

For additional questions, detailed recipes, or more information about McCormick products, please visit the official McCormick website or contact our customer service team.

McCormick Website: [Visit the McCormick Store on Amazon](#)

Customer Service: Refer to product packaging for direct contact information or visit the website for support options.