

Things you should not use lemon to clean

Below are items that should never be cleaned with lemon juice if you do not want their surfaces to become yellowed or have unsightly marks.

Lemon juice is a familiar ingredient in household cleaning because in addition to its fresh scent, it has antibacterial and cleaning properties, so it is easy to add to homemade cleaners. However, the high acidity of lemon can also damage some surfaces or objects.



Below are items that should never be cleaned with lemon juice if you do not want their surfaces to become yellowed or have unsightly marks.

Aluminum cookware

When it comes to cleaning aluminum cookware, Scott Schrader, a cleaning expert and founder of CottageCare, recommends against using lemon juice because it reacts with aluminum, causing the surface to oxidize and food to taste metallic.

Instead, Schrader recommends using a mild dish soap to wash aluminum cookware.

Electronics

While it may be easy to spray your favorite homemade lemon cleaner on your TV screen or electronics to give them a quick shine, it can actually do more harm than good.

" *The acidic liquid will seep in, promoting corrosion inside the circuit ,*" Schrader explains.

Phones, tablets, computers and other electronic devices should be wiped with a damp microfiber cloth and only use a specialized screen cleaner to maintain their best condition.



Copperware

Be careful when cleaning copper appliances, as lemon juice can strip away the rust immediately. Some people want their metal to shine and look like new. But many people prefer a darker, natural patina, and lemon juice will remove that. It's up to you to decide which one you prefer.

Remember that the acidity of the lemon will eat away at the lacquer, removing the tarnish but also exposing the corrosion.

Wooden floors and furniture

If you need to clean wooden floors or wooden furniture, it is best to avoid using lemon juice as the acid can damage the finish on the wood and even cause discoloration. The pH neutral cleaners you use on table tops are a good solution in this case.



Cast iron utensils

Lemon juice will strip away the seasoning from cast iron cookware and make it more susceptible to rust. Use hot or boiling water and a special scrubbing brush to properly clean cast iron.

Marble and granite

When it comes to marble and granite surfaces like countertops, you should stay away from lemon juice. The acid from the lemon juice will erode the glossy surface of these two stones, leaving behind dull stains that can only be removed with professional surface restoration. Instead, try using a pH-neutral marble cleaner.

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