

Proper Canning Guidelines for Commonly Canned Produce

Please refer to USDA:

- National Center for Home Food Preservation - <http://www.uga.edu/nchfp/>
- The Ball Blue Book to Home Canning 1999 or newer edition.



Tomatoes - Tomato guidelines changed in 1999. If using a recipe older than this-please update proper canning times and process.

All processed tomatoes require acidification with lemon juice or Vinegar (for water bath AND pressure canner)

1 Tbsp lemon juice or 2 Tbsp vinegar per pint

2 Tbsp lemon juice or 4 Tbsp vinegar per quart

Time guidelines for most commonly canned tomato products.

Type of Tomato	Water Bath Time (elevations of 3,000-6,000)		Pressure Can @12 Lbs pressure (2,000-4,000)	
	Pints	Quarts	Pints	Quarts
Crushed Tomatoes in Hot Pack	45	55	15	15
Tomato Sauce (Hot Pack)	45	50	15	15
Whole or Half in Water Pack	50	55	10	10
Whole or Half in Tomato Juice	95	95	25	25
Tomato whole or half – no added liquid	95	95	25	25
Tomato Juice	45	50		
Chili Salsa (USDA approved recipe)	20	NONE		

Tomato vegetable mix (non-USDA tested recipe) must be processed in a pressure canner according to the directions for the vegetable in the mixture that has the longest processing time. Freezing is recommended for home canned salsa without an approved recipe.

All **jams and Jellies** need to be processed in a water bath for 10-15 minutes (according to the pectin source and recipe). This will prevent mold growth and a more secure seal.

Remove jar ring following processing and cooling time. Check for seal and then remove ring to store jar.

All **pickle** products require processing to destroy yeasts, molds and bacteria that may cause spoilage.

- Relishes require an approved recipe to prevent low acidic product and growth of Clostridium botulinum.

Jar sterilization is necessary if the product will be process less than 15 minutes (elevation 3,000-6,000ft). Boil them and allow them to remain in water for 10 minutes prior to filling jar.

If lid does not seal at processing time-food is safe to re-can within 24 hours. Replace lid and follow complete processing time.

Always exhaust a pressure canner for a full 10 minutes before closing the valve. Time begins when pressure is met.

Discard any jars that have mold growth in them.

Sugar and salt are only to improve flavor, not prevent spoilage in product.

Do not can fruit with cornstarch. Refer to recipes for canned pie filling with Clear Jel.

Remove fat from meat to maintain cleaner rim and airtight seal on jar.

Canning of summer squash and zucchini are not recommended. Safe processing times have not been determined for these vegetables. Vegetables become soft and effect the heating process.

Pinto, red, white, etc beans **MUST** be fully reconstituted before **pressure** canning.

Canning of chicken, beef (red meats) chunks or strips require pressure canning for 75min. for Pts./ 90 min for Qts. Fish products requires additional processing time.

Remember: Always use an approved USDA canning recipe.



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