

Appendix B.

Home Canning Summary Sheets for Judges

The following tables summarize recommended headspace, pack style, jar size(s), and process times at various altitudes from the USDA *Complete Guide to Home Canning*. The process times are only for the preparation procedures and recipes in the *Complete Guide*. They are not intended for other recipes by the same name or individual variations on ingredients. It is especially important to emphasize this with judges of tomato products such as spaghetti sauces, ketchups and salsas; other mixtures of low-acid and acid ingredients, such as relishes and other pickled products; and specialty products like pie fillings.

- Fruit and Fruit Products Canning Summary Sheet for Judges
- Tomato Products Canning Summary Sheet for Judges
- Pressure Canning Summary Sheet for Judges
 - Vegetables
 - Meat and Seafood
- Pickled Products Canning Summary Sheet for Judges
 - Sauerkraut
 - Cucumber Pickles
 - Pickled Vegetables
 - Peppers
 - Relishes
 - Reduced Sodium Pickles
- Sweet Preserves Canning Summary Sheet for Judges
 - Jam and Jelly
 - Butters
 - Fruit Syrups
 - Pie Fillings
 - Spiced and/or Pickled Fruit



Fruit and Fruit Products Canning Summary Sheet for Judges USDA Recommendations*

FRUITS – BOILING WATER	Headspace	Style of Pack	Jar Size	Minutes in Boiling Water at Altitudes of			
				0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Apple Juice	¼ inch	Hot	Pint	5	10	10	15
		Hot	Quart	5	10	10	15
		Hot	Half Gallon	10	15	15	20
Applesauce	½ inch	Hot	Pint	15	20	20	25
		Hot	Quart	20	25	30	35
Apples – Sliced	½ inch	Hot	Pint	20	25	30	35
		Hot	Quart	20	25	30	35
Apple Rings, Spiced	½ inch	Hot	Half Pint	10	15	15	20
		Hot	Pint	10	15	15	20
		Hot	Quart	-----Not Recommended-----			
Crab Apples, Spiced	½ inch	Hot	Pint	20	25	30	35
		Hot	Quart	-----Not Recommended-----			

* Source: *Complete Guide to Home Canning*, Agriculture Information Bulletin No. 539, US Department of Agriculture. Revised 1994. www.homefoodpreservation.com

Developed by The University of Georgia, Athens, for the National Center for Home Food Preservation. Released by Elizabeth L. Address, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. August 2003.

**FRUITS –
BOILING WATER**

	Headspace	Style of Pack	Jar Size	Minutes in Boiling Water at Altitudes of			
				0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Apricots	½ inch	Hot	Pint	20	25	30	35
		Hot	Quart	25	30	35	40
		Raw	Pint	25	30	35	40
		Raw	Quart	30	35	40	45
Berries – Whole	½ inch	Hot	Pint	15	20	20	25
		Hot	Quart	15	25	30	35
		Raw	Pint	15	20	20	25
		Raw	Quart	20	25	30	35
Berry Syrup	½ inch	Hot	Half Pint	10	15	15	20
		Hot	Pint	10	15	15	20
		Hot	Quart	-----Not Recommended-----			
Cherries – Whole	½ inch	Hot	Pint	15	20	20	25
		Hot	Quart	20	25	30	35
		Raw	Pint	25	30	35	40
		Raw	Quart	25	30	35	40
Figs	½ inch	Hot	Pint	45	50	55	60
		Hot	Quart	50	55	60	65
Fruit Purees	¼ inch	Hot	Pint	15	20	20	25
		Hot	Quart	15	20	20	25

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FRUITS – BOILING WATER

	Headspace	Style of Pack	Jar Size	Minutes in Boiling Water at Altitudes of			
				0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Grape Juice	¼ inch	Hot	Pint	5	10	10	15
		Hot	Quart	5	10	10	15
		Hot	Half Gallon	10	15	15	20
Grapefruit Sections or Mixed Grapefruit & Orange Sections	½ inch	Raw	Pint	10	15	15	20
		Raw	Quart	10	15	15	20
Grapes – Whole	1 inch	Hot	Pint	10	15	15	20
		Hot	Quart	10	15	15	20
		Raw	Pint	15	20	20	25
		Raw	Quart	20	25	30	35
Mixed Fruit Cocktail	½ inch	Raw	Pint & Half Pint	20	25	30	35
		Raw	Quart	-----Not Recommended-----			
Peaches & Nectarines	½ inch	Hot	Pint	20	25	30	35
		Hot	Quart	25	30	35	40
		Raw	Pint	25	30	35	40
		Raw	Quart	30	35	40	45
Pears	½ inch	Hot	Pint	20	25	30	35
		Hot	Quart	25	30	35	40
Pineapple	½ inch	Hot	Pint	15	20	20	25
		Hot	Quart	20	25	30	35

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**FRUITS –
BOILING WATER**

	Headspace	Style of Pack	Jar Size	Minutes in Boiling Water at Altitudes of			
				0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Plums	½ inch	Hot	Pint	20	25	30	35
		Hot	Quart	25	30	35	40
		Raw	Pint	20	25	30	35
		Raw	Quart	25	30	35	40
Rhubarb – Stewed	½ inch	Hot	Pint	15	20	20	25
		Hot	Quart	15	20	20	25

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Fruit and Fruit Products Canning Summary Sheet for Judges USDA Recommendations*

FRUITS – PRESSURE

	Headspace	Style of Pack	Jar Size	Process Time (minutes)	Pressure (psig) at Altitudes of					
					Weighted Gauge		Dial Gauge			
					0 - 1,000 ft	Above 1,000 ft	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Applesauce	½ inch	Hot	Pint	8	5	10	6	7	8	9
		Hot	Quart	10	5	10	6	7	8	9
Apples – Sliced	½ inch	Hot	Pint & Quart	8	5	10	6	7	8	9
		Hot	Quart	8	5	10	6	7	8	9
Apricots	½ inch	Hot & Raw	Pint & Quart	10	5	10	6	7	8	9
		Raw	Quart	10	5	10	6	7	8	9
Berries – Whole	½ inch	Hot	Pint & Quart	8	5	10	6	7	8	9
		Hot	Quart	8	5	10	6	7	8	9
		Raw	Pint	8	5	10	6	7	8	9
		Raw	Quart	10	5	10	6	7	8	9
Cherries – Sour or Sweet	½ inch	Hot	Pint	8	5	10	6	7	8	9
		Hot	Quart	10	10	10	6	7	8	9
		Raw	Pint & Quart	10	5	10	6	7	8	9
		Raw	Quart	10	5	10	6	7	8	9

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**FRUITS –
PRESSURE**

	Headspace	Style of Pack	Jar Size	Process Time (minutes)	Pressure (psig) at Altitudes of							
					Weighted Gauge		Dial Gauge					
					0 - 1,000 ft	Above 1,000 ft	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft		
Fruit Purees	¼ inch	Hot	Pint &	8	5	10	6	7	8	9		
		Hot	Quart	8	5	10	6	7	8	9		
Grapefruit Sections	½ inch	Hot	Pint &	8	5	10	6	7	8	9		
		Hot	Quart	8	5	10	6	7	8	9		
		Raw	Pint	8	5	10	6	7	8	9		
		Raw	Quart	10	5	10	6	7	8	9		
Peaches and Nectarines	½ inch	Hot &	Pint &	10	5	10	6	7	8	9		
		Raw	Quart		5	10	6	7	8	9		
Pears	½ inch	Hot	Pint &	10	5	10	6	7	8	9		
		Hot	Quart	10	5	10	6	7	8	9		
Plums	½ inch	Hot &	Pint &	10	5	10	6	7	8	9		
		Raw	Quart	10	5	10	6	7	8	9		
Rhubarb – Stewed	½ inch	Hot	Pint &	8	5	10	6	7	8	9		
		Hot	Quart	8	5	10	6	7	8	9		

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