

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

* 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
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

* 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
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

* 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.



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 &	8	5	10	6	7	8	9
		Hot	Quart	8	5	10	6	7	8	9
Apricots	½ inch	Hot &	Pint &	10	5	10	6	7	8	9
		Raw	Quart	10	5	10	6	7	8	9
Berries – Whole	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
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 &	10	5	10	6	7	8	9
		Raw	Quart	10	5	10	6	7	8	9

* 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 –
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		

* 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.



Tomato Products Canning Summary Sheet for Judges USDA Recommendations*

TOMATO PRODUCTS – 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
Tomato Juice**	½ inch	Hot	Pint	35	40	45	50
		Hot	Quart	40	45	50	55
Tomato-Vegetable Juice**	½ inch	Hot	Pint	35	40	45	50
		Hot	Quart	40	45	50	55
Crushed Tomatoes**	½ inch	Hot	Pint	35	40	45	50
		Hot	Quart	45	50	55	60
Standard Tomato Sauce**	¼ inch	Hot	Pint	35	40	45	50
		Hot	Quart	40	45	50	55
Whole or Halved** packed in water	½ inch	Hot &	Pint	40	45	50	55
		Raw	Quart	45	50	55	60
Whole or Halved** packed in tomato juice	½ inch	Hot &	Pint &	85	90	95	100
		Raw	Quart	85	90	95	100
Whole or Halved** packed raw w/o liquid	½ inch	Raw	Pint	85	90	95	100
		Raw	Quart	85	90	95	100

** Must add 1 tablespoon bottled lemon juice, ¼ teaspoon citric acid, or 2 tablespoons 5% vinegar per pint (double all measurements per quart jar).

* 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.



Tomato Products Canning Summary Sheet for Judges USDA Recommendations*

TOMATO PRODUCTS – 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
Tomato Juice**	½ inch	Hot	Pint &	20	5	10	6	7	8	9
		Hot	Quart	20	5	10	6	7	8	9
		Hot	Pint &	15	10	15	11	12	13	14
		Hot	Quart	15	10	15	11	12	13	14
		Hot	Pint &	10	15	Not Recommended	-----Not Recommended-----			
		Hot	Quart	10	15	Not Recommended	-----Not Recommended-----			
Tomato-Vegetable Juice**	½ inch	Hot	Pint &	20	5	10	6	7	8	9
		Hot	Quart	20	5	10	6	7	8	9
		Hot	Pint &	15	10	15	11	12	13	14
		Hot	Quart	15	10	15	11	12	13	14
		Hot	Pint &	10	15	Not Recommended	-----Not Recommended-----			
		Hot	Quart	10	15	Not Recommended	-----Not Recommended-----			
Crushed Tomatoes**	½ inch	Hot	Pint &	20	5	10	6	7	8	9
		Hot	Quart	20	5	10	6	7	8	9
		Hot	Pint &	15	10	15	11	12	13	14
		Hot	Quart	15	10	15	11	12	13	14
		Hot	Pint &	10	15	Not Recommended	-----Not Recommended-----			
		Hot	Quart	10	15	Not Recommended	-----Not Recommended-----			

**** Must add 1 tablespoon bottled lemon juice, ¼ teaspoon citric acid, or 2 tablespoons 5% vinegar per pint (double all measurements per quart jar).**

* 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.

**TOMATO
PRODUCTS –
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		
Standard Tomato Sauce**	¼ inch	Hot	Pint &	20	5	10	6	7	8	9		
		Hot	Quart	20	5	10	6	7	8	9		
		Hot	Pint &	15	10	15	11	12	13	14		
		Hot	Quart	15	10	15	11	12	13	14		
		Hot	Pint &	10	15	Not Recommended	-----Not Recommended-----					
		Hot	Quart	10	15	Recommended	-----Not Recommended-----					
Whole or Halved** packed in water	½ inch	Hot & Raw	Pint & Quart	15 15	5 5	10 10	6 6	7 7	8 8	9 9		
		Hot & Raw	Pint & Quart	10 10	10 10	15 15	11 11	12 12	13 13	14 14		
		Hot & Raw	Pint & Quart	1 1	15 15	Not Recommended	-----Not Recommended-----					
		Hot & Raw	Pint & Quart	15 15	5 5	10 10	6 6	7 7	8 8	9 9		
		Hot & Raw	Pint & Quart	25 25	10 10	15 15	11 11	12 12	13 13	14 14		
		Hot & Raw	Pint & Quart	15 15	15 15	Not Recommended	-----Not Recommended-----					
Whole or Halved** packed in tomato juice	½ inch	Hot & Raw	Pint & Quart	40 40	5 5	10 10	6 6	7 7	8 8	9 9		
		Hot & Raw	Pint & Quart	25 25	10 10	15 15	11 11	12 12	13 13	14 14		
		Hot & Raw	Pint & Quart	15 15	15 15	Not Recommended	-----Not Recommended-----					
		Hot & Raw	Pint & Quart	40 40	5 5	10 10	6 6	7 7	8 8	9 9		
		Hot & Raw	Pint & Quart	25 25	10 10	15 15	11 11	12 12	13 13	14 14		
		Hot & Raw	Pint & Quart	15 15	15 15	Not Recommended	-----Not Recommended-----					
Whole or Halved** packed raw w/o liquid	½ inch	Raw	Pint &	40	5	10	6	7	8	9		
		Raw	Quart	40	5	10	6	7	8	9		
		Raw	Pint &	25	10	15	11	12	13	14		
		Raw	Quart	25	10	15	11	12	13	14		
		Raw	Pint &	15	15	Not Recommended	-----Not Recommended-----					
		Raw	Quart	15	15	Recommended	-----Not Recommended-----					

**** Must add 1 tablespoon bottled lemon juice, ¼ teaspoon citric acid, or 2 tablespoons 5% vinegar per pint (double all measurements per quart jar).**

* 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.



Tomato Products Canning Summary Sheet for Judges USDA Recommendations*

These process times are only for the recipes in the *USDA Complete Guide to Home Canning*.
Only boiling water processes are available for the products in this table:

TOMATO PRODUCTS – 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
Tomato Paste	¼ inch	Hot	Half Pint Only	45	50	55	60
Tomato Ketchup	⅛ inch	Hot	Pint	15	20	20	25
Country Western Ketchup	⅛ inch	Hot	Pint	15	20	20	25
Blender Ketchup	⅛ inch	Hot	Pint	15	20	20	25
Chile Salsa	½ inch	Hot	Pint	15	20	20	25

* 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.



Tomato Products Canning Summary Sheet for Judges USDA Recommendations*

These process times are only for the recipes in the *USDA Complete Guide to Home Canning*.
Only pressure processes are available for the products in this table:

TOMATO PRODUCTS – 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
Mexican Tomato Sauce	1 inch	Hot	Pint	20	10	15	11	12	13	14
				25	10	15	11	12	13	14
Spaghetti Sauce Without Meat	1 inch	Hot	Pint	20	10	15	11	12	13	14
				25	10	15	11	12	13	14
Spaghetti Sauce With Meat	1 inch	Hot	Pint	60	10	15	11	12	13	14
				70	10	15	11	12	13	14
Tomatoes with Okra or Zucchini	1 inch	Hot	Pint	20	10	15	11	12	13	14
				25	10	15	11	12	13	14

* 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.



Pressure Canning Summary Sheet for Judges USDA Recommendations*

VEGETABLES

	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
Asparagus – Spears or Pieces	1 inch	Hot & Raw	Pint Quart	30	10	15	11	12	13	14
				40	10	15	11	12	13	14
Beans or Peas – Shelled and Dried	1 inch	Hot Hot	Pint Quart	75	10	15	11	12	13	14
				90	10	15	11	12	13	14
Beans, Baked	1 inch	Hot Hot	Pint Quart	65	10	15	11	12	13	14
				75	10	15	11	12	13	14
Beans, Fresh Lima – Shelled	**	Hot & Raw	Pint Quart	40	10	15	11	12	13	14
				50	10	15	11	12	13	14
				**Small beans - leave 1 inch headspace for pints and 1½ inches for quarts Large beans - leave 1 inch headspace for pints and 1¼ inches for quarts						
Beans, Snap or Italian – Pieces	1 inch	Hot & Raw	Pint Quart	20	10	15	11	12	13	14
				25	10	15	11	12	13	14

******* There are NO recommended boiling water processes for the vegetables in this table, or for any non-pickled vegetables *******

* 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.

VEGETABLES

	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
Beets – Whole, Cubed, or Sliced	1 inch	Hot	Pint	30	10	15	11	12	13	14
			Quart	35	10	15	11	12	13	14
Carrots – Sliced or Diced	1 inch	Hot & Raw	Pint	25	10	15	11	12	13	14
			Quart	30	10	15	11	12	13	14
Corn – Cream Style	1 inch	Hot	Pint	85	10	15	11	12	13	14
		Hot	Quart	-----Not Recommended-----	-----Not Recommended-----	-----Not Recommended-----	-----Not Recommended-----	-----Not Recommended-----	-----Not Recommended-----	
Corn – Whole Kernel	1 inch	Hot & Raw	Pint	55	10	15	11	12	13	14
			Quart	85	10	15	11	12	13	14
Mixed Vegetables	1 inch	Hot	Pint	75	10	15	11	12	13	14
		Hot	Quart	90	10	15	11	12	13	14
Mushrooms – Whole or Sliced	1 inch	Hot	Half Pint	45	10	15	11	12	13	14
		Hot	Pint	45	10	15	11	12	13	14
		Hot	Quart	-----Not Recommended-----	-----Not Recommended-----	-----Not Recommended-----	-----Not Recommended-----	-----Not Recommended-----	-----Not Recommended-----	

******* There are NO recommended boiling water processes for the vegetables in this table, or for any non-pickled vegetables *******

* 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.

VEGETABLES

	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		
Okra	1 inch	Hot	Pint	25	10	15	11	12	13	14		
		Hot	Quart	40	10	15	11	12	13	14		
Peas, Green or English – Shelled	1 inch	Hot & Raw	Pint	40	10	15	11	12	13	14		
			Quart	40	10	15	11	12	13	14		
Peppers	1 inch	Hot	Half Pint	35	10	15	11	12	13	14		
		Hot	Pint	35	10	15	11	12	13	14		
		Hot	Quart	-----Not Recommended-----	-----Not Recommended-----							
Potatoes, Sweet – Pieces or Whole	1 inch	Hot	Pint	65	10	15	11	12	13	14		
		Hot	Quart	90	10	15	11	12	13	14		
Potatoes, White – Cubed or Whole	1 inch	Hot	Pint	35	10	15	11	12	13	14		
		Hot	Quart	40	10	15	11	12	13	14		
Pumpkins and Winter Squash – Cubed	1 inch	Hot	Pint	55	10	15	11	12	13	14		
		Hot	Quart	90	10	15	11	12	13	14		
Soup Mixes	1 inch	Hot	Pint	60***	10	15	11	12	13	14		
		Hot	Quart	75***	10	15	11	12	13	14		

*** Process 100 minutes if soup contains seafood.

******* There are NO recommended boiling water processes for the vegetables in this table, or for any non-pickled vegetables *******

* 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.

VEGETABLES

	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
Spinach and Other Greens	1 inch	Hot	Pint	70	10	15	11	12	13	14
		Hot	Quart	90	10	15	11	12	13	14
Squash, Winter – Cubed	1 inch	Hot	Pint	55	10	15	11	12	13	14
		Hot	Quart	90	10	15	11	12	13	14
Succotash	1 inch	Hot &	Pint	60	10	15	11	12	13	14
		Raw	Quart	85	10	15	11	12	13	14

***** There are NO recommended boiling water processes for the vegetables in the table above, or for any non-pickled vegetables *****

* 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.



Pressure Canning Summary Sheet for Judges USDA Recommendations*

MEAT & SEAFOOD

	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
Chicken or Rabbit – Without Bones	1 ¼ inch	Hot & Raw	Pint	75	10	15	11	12	13	14
				90	10	15	11	12	13	14
Chicken or Rabbit – With Bones	1¼ inch	Hot & Raw	Pint	65	10	15	11	12	13	14
				75	10	15	11	12	13	14
Ground or Chopped Meat	1 inch	Hot	Pint	75	10	15	11	12	13	14
				90	10	15	11	12	13	14
Strips, Cubes, or Chunks of Meat	1 inch	Hot & Raw	Pint	75	10	15	11	12	13	14
				90	10	15	11	12	13	14
Meat Stock (Broth)	1 inch	Hot	Pint	20	10	15	11	12	13	14
				25	10	15	11	12	13	14
Chili Con Carne	1 inch	Hot	Pint	75	10	15	11	12	13	14

******* There are NO recommended boiling water processes for the meat, poultry, seafood or meat products in this table *******

* 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.

MEAT & SEAFOOD

	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
Festive Mincemeat Pie Filling	1 inch	Hot	Quart	90	10	15	11	12	13	14

There are no recommended process times for jars larger than pints for the seafood products below.

Clams – Minced or Whole	1 inch	Hot	Half Pint	60	10	15	11	12	13	14
		Hot	Pint	70	10	15	11	12	13	14
King and Dungeness Crab Meat	1 inch	Cooked per directions	Half Pint	70	10	15	11	12	13	14
			Pint	80	10	15	11	12	13	14
Fish	1 inch	Raw	Pint	100	10	15	11	12	13	14
Oysters	1 inch	Cooked per directions	Half Pint	75	10	15	11	12	13	14
			Pint	75	10	15	11	12	13	14
Smoked Fish	1 inch	Cooked per directions	Pint	110	10	15	11	12	13	14
Tuna	1 inch	Cooked per directions	Half Pint	100	10	15	11	12	13	14
			Pint	100	10	15	11	12	13	14

******* There are NO recommended boiling water processes for the meat, poultry, seafood or meat products in this table *******

* 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.



Pickled Products Canning Summary Sheet for Judges USDA Recommendations*

PICKLES – 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
Sauerkraut	½ inch	Hot	Pint	10	15	15	20
			Quart	15	20	20	25
		Raw	Pint	20	25	30	35
			Quart	25	30	35	40
<i>Cucumber Pickles</i>							
Fermented Dill Pickles	½ inch	Raw	Pint	10	15	15	20
		Raw	Quart	15	20	20	25
Bread-and-Butter Pickles	½ inch	Hot	Pint &	10	15	15	20
		Hot	Quart	10	15	15	20
Quick Fresh-Pack Dill Pickles	½ inch	Raw	Pint	10	15	15	20
		Raw	Quart	15	20	20	25
Sweet Gherkin Pickles	½ inch	Raw	Pint	5	10	10	15

* 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.

**PICKLES –
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
14-Day Sweet Pickles	½ inch	Raw	Pint	5	10	10	15
		Raw	Quart	10	15	15	20
Quick Sweet Pickles	½ inch	Hot	Pint &	5	10	10	15
		Hot	Quart	5	10	10	15
		Raw	Pint	10	15	15	20
		Raw	Quart	15	20	20	25
<i>Pickled Vegetables</i>							
Pickled Bread-and-Butter Zucchini	½ inch	Hot	Pint &	10	15	15	20
		Hot	Quart	10	15	15	20
Dilled Beans	½ inch	Raw	Pint	5	10	10	15
Pickled Three-Bean Salad	½ inch	Hot	Half Pint &	15	20	20	25
		Hot	Pint	15	20	20	25
Pickled Beets	½ inch	Hot	Pint &	30	35	40	45
		Hot	Quart	30	35	40	45
Pickled Cauliflower	½ inch	Hot	Half Pint &	10	15	15	20
		Hot	Pint	10	15	15	20
Pickled Mixed Vegetables	½ inch	Hot	Pint	5	10	10	15
		Hot	Quart	10	15	15	20

* 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.

**PICKLES –
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
Pickled Sweet Green Tomatoes	½ inch	Hot	Pint	10	15	15	20
		Hot	Quart	15	20	20	25
Marinated Whole Mushrooms	½ inch	Hot	Half Pint Only	20	25	30	35
Pickled Dilled Okra	½ inch	Hot	Pint	10	15	15	20
Peppers							
Marinated Peppers	½ inch	Raw	Half Pint Only	15	20	20	25
Pickled Bell Peppers	½ inch	Hot	Half Pint & Pint	5	10	10	15
		Hot		5	10	10	15
Pickled Hot Peppers	½ inch	Raw	Half Pint & Pint	10	15	15	20
		Raw		10	15	15	20
Relishes							
Pickled Corn Relish	½ inch	Hot	Half Pint & Pint	15	20	20	25
		Hot		15	20	20	25
Pickled Pepper-Onion Relish	½ inch	Hot	Half Pint & Pint	5	10	10	15
		Hot		5	10	10	15

* 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.

**PICKLES –
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
Piccalilli	½ inch	Hot	Pint	5	10	10	15
Pickle Relish	½ inch	Hot	Half Pint & Pint	10	15	15	20
		Hot		10	15	15	20
Pickled Green Tomato Relish	½ inch	Hot	Pint	5	10	10	15
<i>Reduced Sodium Pickles</i>							
Reduced Sodium Sliced Dill Pickles	½ inch	Raw	Pint	15	20	20	25
Reduced Sodium Sliced Sweet Pickles	½ inch	Hot	Pint	10	15	15	20

* 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.



Sweet Preserves Canning Summary Sheet for Judges USDA Recommendations*

SWEET PRESERVES – BOILING WATER

Minutes in Boiling Water at Altitudes of

	Headspace	Style of Pack	Jar Size		0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
<i>Jam and Jelly</i>								

The USDA *Complete Guide to Home Canning* (1994 revision) has the following recommendations for processing: jam without added pectin, jelly without added pectin, and jams and jellies with added pectins, to prevent spoilage:

Pre-sterilized jars	¼ inch	Hot	Half Pint & Pint		5	10	10	15
Unsterile (but clean, hot) jars	¼ inch	Hot	Half Pint & Pint		10	15	15	20

The use of paraffin or wax seals are not recommended for any sweet spread, including jellies. The use of an “inversion” method, or turning filled jars over to stand on the lid for a period of time, in place of boiling water processing (or at all), is not recommended by USDA.

There are five jam or jelly recipes in the USDA *Complete Guide to Home Canning* (1994 revision):

Blueberry-Spice Jam	¼ inch	Hot	Half Pint &		5	10	10	15
		Hot	Pint		5	10	10	15
Pear-Apple Jam	¼ inch	Hot	Half Pint &		5	10	10	15
		Hot	Pint		5	10	10	15

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

**SWEET PRESERVES –
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-Plum Jelly	¼ inch	Hot Hot	Half Pint & Pint	5 5	10 10	10 10	15 15
Strawberry-Rhubarb Jelly	¼ inch	Hot Hot	Half Pint & Pint	5 5	10 10	10 10	15 15
Reduced-Sugar Peach-Pineapple Spread, USDA recipe	¼ inch	Hot Hot	Half Pint Pint	15 20	20 25	20 30	25 35
Butters							
Apple Butter	¼ inch	Hot Hot	Half Pint & Pint Quart	5 10	10 15	10 15	15 20
Fruit Syrups							
Berry Syrup	½ inch	Hot Hot	Half Pint & Pint	10 10	15 15	15 15	20 20
Pie Fillings							
Apple Pie Filling with Clear Jel®	1 inch	Hot Hot	Pint & Quart	25 25	30 30	35 35	40 40
Blueberry Pie Filling with Clear Jel®	1 inch	Hot Hot	Pint & Quart	30 30	35 35	40 40	45 45

* 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.

**SWEET PRESERVES –
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
Cherry Pie Filling with Clear Jel®	1 inch	Hot Hot	Pint & Quart	30 30	35 35	40 40	45 45
Peach Pie Filling with Clear Jel®	1 inch	Hot Hot	Pint & Quart	30 30	35 35	40 40	45 45
Festive Mincemeat Pie Filling				This is a pressure-processed product and found on the pressure canning (meats) canning summary sheet, p. 68.			
Green Tomato Pie Filling	½ inch	Hot Hot	Pint & Quart	15 15	20 20	20 20	25 25
<i>Spiced and/or Pickled Fruit</i>							
Spiced Apple Rings	½ inch	Hot Hot	Half Pint & Pint	10 10	15 15	15 15	20 20
Spiced Crab Apples	½ inch	Hot	Pint	20	25	30	35
Zucchini Pineapple	½ inch	Hot Hot	Half Pint & Pint	15 15	20 20	20 20	25 25

* 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.