



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.



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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).**

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**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).**

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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

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

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