



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.

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	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

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	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
<i>Peppers</i>							
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
<i>Relishes</i>							
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

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				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

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