



## 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
<b><i>Jam and Jelly</i></b>							

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](http://www.homefoodpreservation.com)

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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
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
<b>Butters</b>							
Apple Butter	¼ inch	Hot Hot	Half Pint & Pint Quart	5 10	10 15	10 15	15 20
<b>Fruit Syrups</b>							
Berry Syrup	½ inch	Hot Hot	Half Pint & Pint	10 10	15 15	15 15	20 20
<b>Pie Fillings</b>							
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

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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
Cherry Pie Filling with Clear Jel®	1 inch	Hot	Pint &	30	35	40	45
		Hot	Quart	30	35	40	45
Peach Pie Filling with Clear Jel®	1 inch	Hot	Pint &	30	35	40	45
		Hot	Quart	30	35	40	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	Pint &	15	20	20	25
		Hot	Quart	15	20	20	25
<b><i>Spiced and/or Pickled Fruit</i></b>							
Spiced Apple Rings	½ inch	Hot	Half Pint &	10	15	15	20
		Hot	Pint	10	15	15	20
Spiced Crab Apples	½ inch	Hot	Pint	20	25	30	35
Zucchini Pineapple	½ inch	Hot	Half Pint &	15	20	20	25
		Hot	Pint	15	20	20	25

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