

Food Preservation Canning Methods and Processing Times

High Acid Foods

Canned Fruits & Preserves	Weighted Gauge Pressure Canner (processing time according to elevation in feet)*				Dial Gauge Pressure Canner (processing time according to elevation in feet)*				Boiling Water Canner (processing time according to elevation in feet)*			
	Pints		Quarts		Pints		Quarts		Pints		Quarts	
	0-1,000 (5 lbs)	above 1,000 (10 lbs)	0-1,000 (5 lbs)	above 1,000 (10 lbs)	0-1,000 (6 lbs)	above 1,000 (6 lbs)	0-1,000 (6 lbs)	above 1,000 (6 lbs)	0-1,000	above 1,000	0-1,000	above 1,000
Applesauce – Hot Pack	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	15 min.	20 min.	20 min.	25 min.
Berries – Hot Pack									15 min.	20 min.	15 min.	20 min.
Berries – Raw Pack									15 min.	20 min.	20 min.	25 min.
Cherries – Hot Pack									15 min.	20 min.	20 min.	25 min.
Cherries – Raw Pack									25 min.	30 min.	25 min.	30 min.
Fruit Cocktail – Raw Pack									½ pints, pints – 20 min. (0-1,000 feet) ½ pints, pints – 25 min. (above 1,000 feet)			
Fruit Juices* *– Hot Pack									5 min.	10 min.	5 min.	10 min.
									½ gallon jars – 10 min (0-1,000 feet)			
Jam or Jelly, cooked Fruit Preserves & Butters									½ pint jars – 5 min. (0-1,000 feet) ½ pint jars – 6 min. (above 1,000 feet)			
Peaches – Hot Pack	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	20 min.	25 min.	25 min.	30 min.
Peaches – Raw Pack									25 min.	30 min.	30 min.	35 min.
Pears – Hot Pack	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	20 min.	25 min.	25 min.	30 min.
Rhubarb – Hot Pack	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	15 min.	20 min.	15 min.	20 min.

* Canning at elevations above 1,000 feet requires recipe adjustment.

**Do not can tomato juice using these times. An unsafe product will result.

High Acid Foods Continued

Pickles & Tomato Products**	Weighted Gauge Pressure Canner (processing time according to elevation in feet)*				Dial Gauge Pressure Canner (processing time according to elevation in feet)*				Boiling Water Canner (processing time according to elevation in feet)*			
	Pints		Quarts		Pints		Quarts		Pints		Quarts	
	0-1,000 (10 lbs)	above 1,000 (15 lbs)	0-1,000 (10 lbs)	above 1,000 (15 lbs)	0-1,000 (11 lbs)	above 1,000 (11 lbs)	0-1,000 (11 lbs)	above 1,000 (11 lbs)	0-1,000	above 1,000	0-1,000	above 1,000
Pickles, Dill									10 min.	15 min.	15 min.	20 min.
Pickles, Sweet Quick-Raw or Hot Pack									10 min.	15 min.	15 min.	20 min.
Pickles, Vegetable (Dilly Beans)									5 min.	10 min.		
Pickle Relish (Chowchow)									10 min.	15 min.		
Sauerkraut – Hot Pack									15 min.	20 min.	20 min.	25 min.
Tomatoes in Juice – Raw or Hot Pack	40 min. @ 5 lbs.	40 min. @ 10 lbs.	25 min. @ 10 lbs.	25 min. @ 15 lbs.	40 min. @ 6 lbs.	40 min. @ 6 lbs.	25 min. @ 11 lbs.	25 min. @ 11 lbs.	85 min.	90 min	85 min.	90 min
Tomatoes in Water – Raw or Hot Pack	15 min. @ 5 lbs.	15 min. @ 10 lbs.	10 min. @ 10 lbs.	10 min. @ 15 lbs.	15 min. @ 6 lbs.	15 min. @ 6 lbs.	10 min. @ 11 lbs.	10 min. @ 11 lbs.	40 min.	45 min	45 min.	50 min
Tomato Juice	20 min. @ 5 lbs.	20 min. @ 10 lbs.	15 min. @ 10 lbs.	15 min. @ 15 lbs.	20 min. @ 6 lbs.	20 min. @ 6 lbs.	15 min. @ 11 lbs.	15 min. @ 11 lbs.	35 min.	40 min	40 min.	45 min
Tomato Salsa									15 min.	20 min	Do not process in quart jars.	
Tomato Taco Sauce									15 min.	20 min		

Use commercial vinegar that is standardized at **5 % acetic acid** content. Use the type of vinegar the recipe calls for. See publications for further information.

Note: Many grocery stores now also stock 4 % vinegar. This vinegar is not approved for home canning. Choose carefully.

* Canning at elevations above 1,000 feet requires recipe adjustment.

**Canning times for other types of pickles and tomato products can be found in UW-Extension publications: *Homemade Pickles and Relishes, Tomatoes Tart & Tasty*, and *Canning Salsa Safely*. All tomato products can be safely canned at the times and pressures for a higher elevation or jar size.

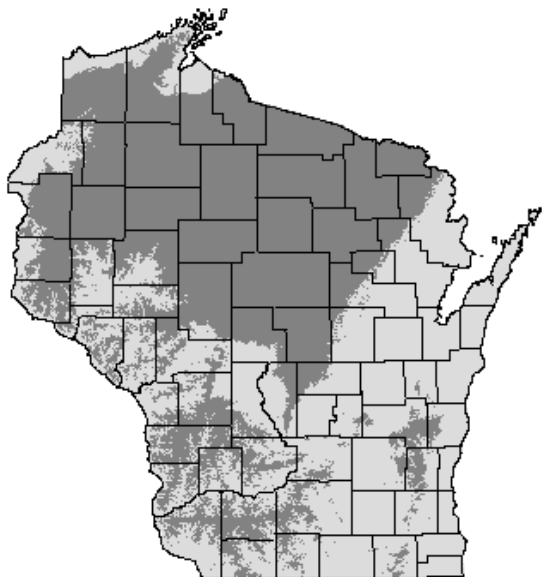
Low Acid Foods

Canned Vegetables	Weighted Gauge Pressure Canner (processing time according to elevation in feet)*				Dial Gauge Pressure Canner (processing time according to elevation in feet)*				Boiling Water Canner (processing time according to elevation in feet)*
	Pints		Quarts		Pints		Quarts		
	0-1,000 (10 lbs)	above 1,000 (15 lbs)	0-1,000 (10 lbs)	above 1,000 (15 lbs)	0-1,000 (11 lbs)	above 1,000 (11 lbs)	0-1,000 (11 lbs)	above 1,000 (11 lbs)	
Beans, green or yellow – Raw or Hot Pack	20 min.	20 min.	25 min.	25 min.	20 min.	20 min.	25 min.	25 min.	These are “ <u>low-acid</u> ” foods and <u>cannot</u> be safely processed in a boiling water canner.
Beets – Hot Pack	30 min.	30 min.	35 min.	35 min.	30 min.	30 min.	35 min.	35 min.	
Carrots – Raw or Hot Pack	25 min.	25 min.	30 min.	30 min.	25 min.	25 min.	30 min.	30 min.	
Corn, whole kernel – Raw or Hot Pack	55 min.	55 min	85 min.	85 min	55 min.	55 min	85 min.	85 min	
Vegetables, mixed – Hot Pack**	75 min	75 min	90 min.	90 min	75 min	75 min	90 min.	90 min	
Canned Meats									
Beef, Pork or Venison, cubes, chunks, or strips – Hot Pack	75 min.	75 min	90 min.	90 min	75 min. @ 11 lbs.		90 min. @ 11 lbs.		
Beef, Pork, Venison or Bear, ground – Hot Pack	75 min.	75 min	90 min	90 min	75 min. @ 11 lbs.		90 min. @ 11 lbs.		
Broth or Stock – Hot Pack (pieces of meat – 1/4 inch or smaller)	20 min	20 min	25 min	25 min	20 min. @ 11 lbs.		25 min. @ 11 lbs.		
Broth or Stock – Hot Pack (pieces of meat – larger than 1/4 inch)	75 min	75 min	90 min	90 min	75 min. @ 11 lbs.		90 min. @ 11 lbs.		
Poultry, boneless – Raw or Hot Pack	75 min	75 min	90 min	90 min	75 min. @ 11 lbs.		90 min. @ 11 lbs.		
Poultry, bone-in – Raw or Hot Pack	65 min	65 min	75 min	75 min	65 min. @ 11 lbs.		75 min. @ 11 lbs.		

* Canning at elevations above 1,000 feet requires recipe adjustment.

**Carrots, whole kernel corn, green beans, lima beans, whole crushed tomatoes and zucchini. NO meat.

*The pressure required to ensure safety of home canned foods varies with elevation. Wisconsin elevations range from 580 to 1,953 feet above sea level, with about 2/3 of the state at elevations over 1,000 feet. Check elevation online at <http://geonames.usgs.gov/> (domestic names search).



All darker-shaded areas are at elevation above 1,000 feet and require recipe adjustment.

DO NOT USE ANY RECIPES OR PROCESSING TIMES THAT WERE PUBLISHED BEFORE 1994.


A Guide to Food Preservation Canning Methods and Processing Times



Information on proper canning methods and processing times were taken from Extension bulletins, which also include important information on selecting, handling and preparing food for home canning. Recipes are also included. All bulletins are available at county Extension Offices and online at <http://learningstore.uwex.edu>

Canning Fruits Safely-B0430 (rev. 2008)
Tomatoes Tart & Tasty-B2605 (rev. 2008)
Making Jams & Jellies-B2909 (rev. 2008)
Homemade Pickles & Relishes-B2267 (rev. 2008)
Canning Vegetables Safely-B1159 (rev. 2008)
Canning Salsa Safely-B3570 (rev. 2008)
Make your own Sauerkraut-B2087 (rev. 1994)
Canning Meat, Wild Game, Poultry & Fish-B3345 (rev. 2008)

AS BULLETINS ARE REVISED PROCESSING TIMES MAY CHANGE
Always check with your Extension Office to make sure you have the most current canning information before you begin your project.

 Cooperative Extension – Family Living Programs	
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