

Timetables for Canning at 3000-10,000 ft altitudes

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All data is from the 1994 USDA Complete Guide to Home Canning

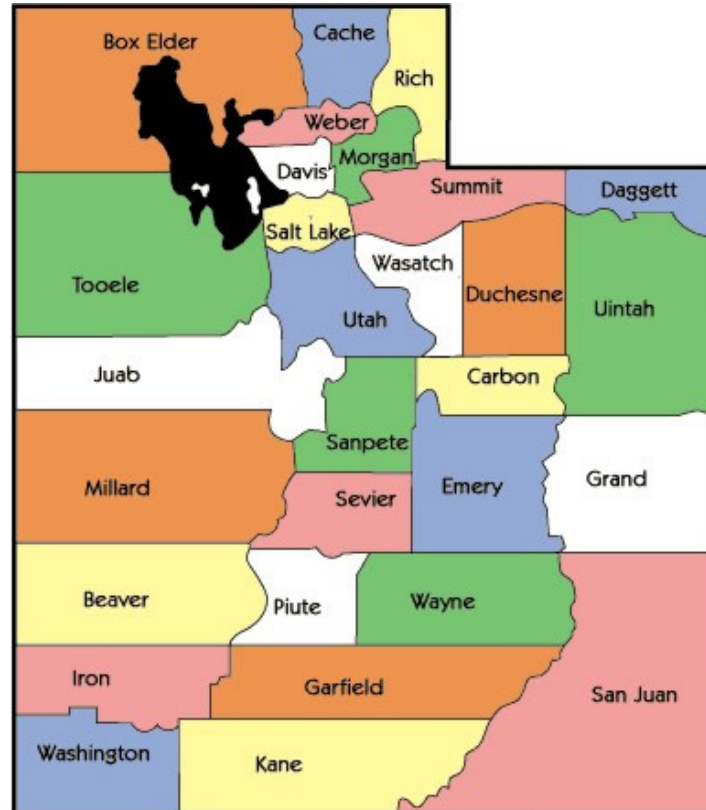


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1. TIMETABLE FOR CANNING FRUIT

Processing times using a Boiling Water Bath Canner

ALTITUDE OF COMMUNITY*	3,001- 6,000 FT.		6,001- 8,000 FT.		8,001- 10,000 FT.	
PROCESSING TIMES	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.
FRUIT PRODUCT						
APPLES (Hot Pack)	30	30	35	35	40	40
APPLESAUCE (Hot Pack)	20	30	25	35	30	40
APRICOTS (Raw Pack)	35	40	40	45	45	50
(Hot Pack)	30	35	35	40	40	45
BERRIES (Raw Pack)	20	30	25	35	30	40
(Hot Pack)	20	20	25	25	30	40
CHERRIES (Raw Pack)	35	35	40	40	45	45
(Hot Pack)	20	30	25	35	30	40
FRUIT JUICES (Hot Pack)	10	10	15	15	20	20
FRUIT PUREES (Hot Pack)	20	20	25	25	30	30
PEACHES (Raw Pack)	35	40	40	45	45	50
(Hot Pack)	30	35	35	40	40	45
PEARS (Raw Pack)**	35	40	40	45	45	50
(Hot Pack)	30	35	35	40	40	45
PLUMS (Raw Pack)	30	35	35	40	40	45
(Hot Pack)	30	35	35	40	40	45

*Altitude range of cities and towns in and around Iron County

3,001 FT.- 6,000 FT.

Beryl Modena
Cedar City New Castle
Enterprise New Harmony
Enoch Paragonah
Hamilton Fort Parowan
Kanarraville

6,001 FT.- 8,000 FT.

Duck Creek
Summit

8,001 FT.-10,000 FT

Brian Head

** According to the USDA, raw pack pears are not recommended. These are approximated times for raw pack that are not endorsed by USDA.

Primary Source: *Complete Guide to Home Canning*, United States Department of Agriculture

2. TIMETABLE FOR CANNING FERMENTED FOODS & PICKLED VEGETABLES

Processing times using a Boiling Water Bath Canner

Salts used in pickling

Use of canning or pickling salt is recommended. Fermented and non-fermented pickles may be safely made using either iodized or non-iodized table salt. However, non-caking materials added to table salts may make the brine cloudy. Flake salt varies in density and is not recommended for use.

IRON COUNTY AND SURROUNDING COMMUNITIES

ALTITUDE OF COMMUNITY*	3,001- 6,000 FT.		6,001- 8,000 FT.		8,001- 10,000 FT.	
PROCESSING TIMES	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.
PICKLED/FERMENTED PRODUCT						
DILL PICKLES (Raw Pack)	15	20	20	25	20	25
SAUERKRAUT (Raw Pack)	30	35	35	40	35	40
(Hot Pack)	15	20	20	25	20	25
PICKLED DILLED BEANS (Raw Pack)	10	Not recommended	15	Not recommended	15	Not recommended
PICKLED THREE-BEAN SALAD (Hot Pack)	20	Not recommended	25	Not recommended	25	Not recommended
PICKLED BEETS (Hot Pack)	40	40	45	45	45	45
PICKLED CAULIFLOWER (Hot Pack)	15	Not recommended	20	Not recommended	20	Not recommended
PICKLED CORN RELISH (Hot Pack)	20	Not recommended	25	Not recommended	25	Not recommended
PICKLED BELL PEPPERS (Hot Pack)	10	Not recommended	15	Not recommended	15	Not recommended
PICKLED HOT PEPPERS (Raw Pack)	15	Not recommended	20	Not recommended	20	Not recommended
BREAD-AND-BUTTER PICKLES (Hot Pack)	15	15	20	20	20	20
QUICK FRESH-PACK DILL PICKLES (Raw Pack)	15	20	20	25	20	25
SWEET GHERKIN PICKLES (Raw Pack)	10	Not recommended	15	Not recommended	15	Not recommended
PICKLE RELISH (Hot Pack)	15	Not recommended	20	Not recommended	20	Not recommended
QUICK SWEET PICKLES (Hot Pack)	10	10	15	15	15	15
(Raw Pack)	15	20	20	25	20	25

PICKLED MIXED VEGETABLES (Hot Pack)	10	15	15	20	15	20
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3. TIMETABLE FOR CANNING VEGETABLES

Processing times using a Dial-type or Weighted Gauge

ALTITUDE OF COMMUNITY*	4,001- 6,000 FT.		6,001- 8,000 FT.		8,001- 10,000 FT.	
POUNDS PRESSURE: IF USING WEIGHTED GAUGE, ALWAYS USE 15 LB WEIGHT	DIAL-TYPE GAUGE-13 LBS**		DIAL-TYPE GAUGE-14 LBS		DIAL-TYPE GAUGE-15 LBS	
PROCESSING TIMES	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.
VEGETABLE PRODUCT						
ASPARAGUS (Hot or Raw Pack)	30	40	30	40	30	40
BEANS, GREEN (Hot or Raw Pack)	20	25	20	25	20	25
BEETS, whole, cubed, or sliced (Hot or Raw Pack)	30	35	30	35	30	35
CARROTS, sliced or diced (Hot or Raw Pack)	25	30	25	30	25	30
CORN, whole kernel (Hot or Raw Pack)	55	85	55	85	55	85
CORN, cream style (Raw Pack)	95	Not recommended	95	Not recommended	95	Not recommended
(Hot Pack)	85	“	85	“	85	“
PEAS, green or English – shelled (Hot or Raw Pack)	40	40	40	40	40	40
POTATOES, white-cubed or whole (Hot Pack only)	35	40	35	40	35	40
PUMPKIN AND WINTER SQUASH-cubed (Hot Pack only)	55	90	55	90	55	90
SPINACH AND OTHER GREENS (Hot Pack only)	70	90	70	90	70	90

**Dial-type gauges should be tested regularly by your local
USU Extension Agent. Contact your local office for dates and times.



4. TIMETABLE FOR CANNING MEATS & POULTRY

Processing times using a Dial-type or Weighted Gauge

ALTITUDE OF COMMUNITY*	4,001- 6,000 FT.		6,001- 8,000 FT.		8,001- 10,000 FT.	
POUNDS PRESSURE: IF USING WEIGHTED GAUGE, ALWAYS USE 15 LB WEIGHT	DIAL-TYPE GAUGE-13 LBS**		DIAL-TYPE GAUGE-14 LBS		DIAL-TYPE GAUGE-15 LBS	
PROCESSING TIMES	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.
MEAT PRODUCT						
CHICKEN –without bones (Hot & Raw Pack)	75	90	75	90	75	90
CHICKEN –with bones (Hot & Raw Pack)	65	75	65	75	65	75
GROUND OR CHOPPED MEAT (Hot & Raw Pack) (bear, beef, lamb, pork, sausage, veal, venison)	75	90	75	90	75	90
STRIPS, CUBES, OR CHUCNKS OF MEAT (Hot & Raw Pack) (bear, beef, lamb, pork, veal, venison)	75	90	75	90	75	90
MEAT STOCK (BROTH)	20	25	20	25	20	25
FISH (Pints, only) (blue, mackerel, salmon, steelhead, trout, and other fatty fish except tuna)	100		100		100	

5. TIMETABLE FOR CANNING TOMATO PRODUCTS

Boiling Water Bath or Pressure Canner Timelines

ALTITUDE OF COMMUNITY*	3,001- 6,000 FT.		4,001- 6,000 FT.		> 10,000 FT.	
	WATER BATH		DIAL GAUGE		WT. GAUGE	
			8 LBS.	13 LBS.	10 LBS.	15 LBS.
PROCESSING TIMES MINUTES	PTS.	QTS.	PTS. OR QTS.	PTS. OR QTS.	PTS. OR QTS.	PTS. OR QTS.
TOMATO PRODUCT						
TOMATO JUICE (Hot Pack)	45	50	20	15	20	15
TOMATO & VEG JUICE BLEND (Hot Pack)	45	50	20	15	20	15
TOMATOES, CRUSHED/QUARTERED (Hot Pack)	45	55	20	15	20	15
TOMATO SAUCE (Hot Pack)	45	50	20	15	20	15
TOMATO, WHOLE OR HALF IN WATER (Hot or Raw Pack)	50	55	15	10	15	10
TOMATO, WHOLE OR HALF IN JUICE (Hot or Raw Pack)	95	95	40	25	40	25
TOMATO, WHOLE OR HALF-NO LIQUID (Raw Pack)	95	95	40	25	40	25
TOMATOES WITH OKRA OR ZUCCHINI (Hot Pack)	NONE	NONE		30 FOR PTS		30 FOR PTS
				35 FOR QTS		35 FOR QTS
MEXICAN TOMATO SAUCE (Hot Pack)	NONE	NONE		20 FOR PTS		20 FOR PTS
				25 FOR QTS		25 FOR QTS
CHILE SALSA, USDA (Hot Pack)	20	NONE				
GREEN TOMATO/CHILE SALSA (Hot Pack)	20	NONE				

Primary Source: *Complete Guide to Home Canning*, United States Department of Agriculture

NOTE: To download a complete copy of the USDA *Complete Guide to Home Canning*, go to:
http://extension.usu.edu/files/publications/publication/pub_2906241.pdf

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6. TIMETABLE FOR CANNING TOMATO PRODUCTS

Water Bath Canning Times

ALTITUDE OF COMMUNITY*	1,000-3,000		3,001- 6,000 FT.		4,001- 6,000 FT.		> 10,000 FT.	
WATER BATH								
PROCESSING TIMES MINUTES	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.
TOMATO PRODUCT								
TOMATO JUICE (Hot Pack)	40	45	45	50	50	55	50	55
TOMATO & VEG JUICE BLEND (Hot Pack)	40	45	45	50	50	55	50	55
TOMATOES, CRUSHED/QUARTERED (Hot Pack)	40	50	45	55	50	60	50	60
TOMATO SAUCE (Hot Pack)	40	45	45	50	50	55	50	55
TOMATO, WHOLE OR HALF IN WATER (Hot or Raw Pack)	45	50	50	55	55	60	55	60
TOMATO, WHOLE OR HALF IN JUICE (Hot or Raw Pack)	90	90	95	95	100	100	No recommended	No recommended
TOMATO, WHOLE OR HALF-NO LIQUID(Raw Pack)	90	90	95	95	100	100	No recommended	No recommended
CHILE SALSA, USDA (Hot Pack)	20	NONE	20	NONE	20	NONE	No recommended	No recommended
GREEN TOMATO/CHILE SALSA (Hot Pack)	20	NONE	20	NONE	25	NONE	No recommended	No recommended

7. TIMETABLE FOR CANNING TOMATO PRODUCTS

Dial-Type Pressure Gauge Canning Times

ALTITUDE OF COMMUNITY*		0-2,000 FT.		2,001- 4000 FT.		4,001- 6,000 FT.		6,001-8,000 FT.	
DIAL-TYPE PRESSURE CANNER									
	JAR SIZE	6 LBS. PRESSURE	11 LBS. PRESSURE	7 LBS. PRESSURE	12 LBS. PRESSURE	8 LBS. PRESSURE	13 LBS. PRESSURE	9 LBS. PRESSURE	14 LBS. PRESSURE
TOMATO PRODUCT									
TOMATO JUICE (Hot Pack)	Pints or Quarts	20	15	20	15	20	15	20	15
TOMATO –VEG. JUICE BLEND (Hot Pack)	Pints or Quarts	20	15	20	15	20	15	20	15
TOMATOES, CRUSHED or QUARTERED (Hot Pack)	Pints or Quarts	20	15	20	15	20	15	20	15
TOMATO SAUCE (Hot Pack)	Pints or Quarts	20	15	20	15	20	15	20	15
TOMATO, WHOLE OR HALF IN WATER (Hot or Raw Pack)	Pints or Quarts	15	10	15	10	15	10	15	10
TOMATO, WHOLE OR HALF IN TOMATO JUICE (Hot or Raw Pack)	Pints or Quarts	40	25	40	25	40	25	40	25
TOMATO, WHOLE OR HALF-NO LIQUID(Raw Pack)	Pints or Quarts	40	25	40	25	40	25	40	25
SPAGHETTI SAUCE W/O MEAT (Hot Pack)	Pints	Not recommended	20	Not recommended	20	Not recommended	20	Not recommended	20
	Quarts	“	25	“	25	“	25	“	25
SPAGHETTI SAUCE WITH MEAT (Hot Pack)	Pints	Not recommended	60	Not recommended	60	Not recommended	60	Not recommended	60
	Quarts	“	70	“	70	“	70	“	70

8. TIMETABLE FOR CANNING TOMATO PRODUCTS

Weighted Pressure Gauge Canning Times

ALTITUDE OF COMMUNITY*		0-1,000 FT.			ABOVE 1,000 FT.		
WEIGHTED-GAUGE PRESSURE CANNER							
	JAR SIZE	5 LBS. PRESSURE	10 LBS. PRESSURE	15 LBS. PRESSURE	5 LBS. PRESSURE	10 LBS. PRESSURE	15 LBS. PRESSURE
TOMATO PRODUCT							
TOMATO JUICE (Hot Pack)	Pints or Quarts	20	15	10	Not recommended	20	15
TOMATO –VEG. JUICE BLEND (Hot Pack)	Pints or Quarts	20	15	10	“	20	15
TOMATOES, CRUSHED or QUARTERED (Hot Pack)	Pints or Quarts	20	15	10	“	20	15
TOMATO SAUCE (Hot Pack)	Pints or Quarts	20	15	10	“	20	15
TOMATO, WHOLE OR HALF IN WATER (Hot or Raw Pack)	Pints or Quarts	15	10	1	“	15	10
TOMATO, WHOLE OR HALF IN TOMATO JUICE (Hot or Raw Pack)	Pints or Quarts	40	25	40	“	40	25
TOMATO, WHOLE OR HALF-NO LIQUID(Raw Pack)	Pints or Quarts	40	25	40	“	40	25
SPAGHETTI SAUCE W/O MEAT (Hot Pack)	Pints	Not recommended	20	Not recommended	“	Not recommended	20
	Quarts	“	25	“	“	“	25

SPAGHETTI SAUCE WITH MEAT (Hot Pack)	Pints	“	60	“	“	“	60
	Quarts	“	70	“	“	“	70