

HYG-5330

## Food Preservation: Canning Meat, Poultry, and Game

**Table 2. Recommended Processing Times for Bear, Beef, Lamb, Pork, Veal, and Venison.**

Style of Pack	Jar Size	Process Time (in minutes)	Canner Pressure: Dial Gauge (0–2,000 ft)	Canner Pressure: Weighted Gauge (0–1,000 ft)	Canner Pressure: Weighted Gauge (1,000+ ft)
Hot or Raw (strips, cubes, or chunks of meat)	Pints	75	11 lb	10 lb	15 lb
	Quarts	90			
Hot or Raw (ground or chopped meat)	Pints	75	11 lb	10 lb	15 lb
	Quarts	90			