

HYG-5343

Basics for Canning Fruit

Table 3. Processing Times and Pressures for Some Fruits in a Pressure Canner.

<p>For dial gauge canners:</p> <ul style="list-style-type: none"> • Process at 6 pounds of pressure for altitudes of 0–2000 feet • Process at 7 pounds of pressure for altitudes of 2001–4000 feet <p>For weighted gauge canners:</p> <ul style="list-style-type: none"> • Process at 5 pounds of pressure for altitudes of 0–1000 feet • Process at 10 pounds of pressure for altitudes above 1000 feet 			
Fruit	Style of Pack	Jar Size	Processed Time at the Required Pressure (in minutes)
Apples (sliced)	Hot	Pints or Quarts	8
Applesauce	Hot	Pints	8
		Quarts	10
Apricots	Raw or Hot	Pints or Quarts	10
Berries	Raw	Pints	8
		Quarts	10
	Hot	Pints or Quarts	8
Cherries	Raw	Pints or Quarts	10
	Hot	Pints	8
		Quarts	10
Fruit Purees	Hot	Pints or Quarts	8
Grapefruit or Orange Segments	Raw	Pints	8
		Quarts	10
	Hot	Pints or Quarts	8

Continued next page

Yellow Peaches or Yellow Nectarines	Raw or Hot	Pints or Quarts	10
Pears	Hot	Pints or Quarts	10
Plums	Raw or Hot	Pints or Quarts	10
Rhubarb, Stewed	Hot	Pints or Quarts	8