

CANNING PROCESSING TIMES

FOOD PRESERVATION FACT SHEET

VEGETABLE PROCESSING TIMES

13 lbs pressure in Morgan County
Weighted gauge pressure canner, use 15 lbs weight

ASPARAGUS (raw or hot pack)

Pints.....30 minutes
Quarts.....40 minutes

BEANS, dry (tomato or molasses sauce)

Pints.....65 minutes
Quarts.....75 minutes

BEANS, fresh lima (raw or hot pack)

Pints.....40 minutes
Quarts.....50 minutes

BEANS, snap (raw or hot pack)

Pints.....20 minutes
Quarts.....25 minutes

BEETS

Pints.....30 minutes
Quarts.....35 minutes

CARROTS (raw or hot pack)

Pints.....25 minutes
Quarts.....30 minutes

CORN, cream style, hot pack only

Pints.....85 minutes
DO NOT can in quart jars

CORN, whole kernel

Pints.....55 minutes
Quarts.....85 minutes

MUSHROOMS (hot pack only)

Pints.....45 minutes
DO NOT can in quart jars

OKRA (hot pack only)

Pints.....25 minutes
Quarts.....40 minutes

PEAS, fresh green (raw or hot pack)

Pints/Quarts.....40 minutes

POTATOES, peeled, cubed or whole (hot pack only)

Pints.....35 minutes
Quarts.....40 minutes

PUMPKIN, winter squash, 1" cubes (hot pack only)

DO NOT PUREE BEFORE CANNING
Pints.....55 minutes
Quarts.....90 minutes

SPINACH, other greens (hot pack)

Pints.....70 minutes
Quarts.....90 minutes

VEGETABLES, mixed (hot pack only)

Pints.....75 minutes
Quarts.....90 minutes

Please check updated canning recipes and procedures available at your local county Extension Office

MEAT PROCESSING TIMES

13 lbs. pressure in Morgan County
Weighted gauge pressure canner, use 15 lb. weight
Processing time 90 minutes for all meat

