

## PREPARING AND PROCESSING TOMATOES AND TOMATO PRODUCTS

(Source: USDA, 1999)

| TYPE OR PRODUCT   | PREPARATION  | SIZE<br>of<br>JARS | PRESSURE<br>CANNER<br><br>3001'-6000'<br>(minutes) | BOILING<br>WATER<br>CANNER<br>at 3001'-6000'<br>(minutes) |
|---|--|--------------------|--|---|
| CRUSHED<br>(Packed hot without<br>added liquid)         | Prepare tomatoes as directed (NOTE 1). Trim off any bruised or discolored portions and cut into quarters. Heat one-sixth of the quarters quickly in a large pot, crushing them with a wooden spoon as they are added to press out juice. (Continue heating to boiling, stirring to prevent burning.) Gradually add remaining quartered tomatoes, stirring constantly. (Crushing is not necessary for these.) Boil gently 5 minutes after adding all tomatoes. Add acid (see NOTE 2 below) and, if desired, add salt (½ teaspoon per pint; 1 teaspoon per quart) directly to jars. Fill jars immediately with hot tomatoes, leaving ½ inch headspace. Adjust lid and process. | Pint               | 20 min @ 8<br>lbs                                  | 45  |
|   |  | Quart              | 15 min @ 13<br>lbs                                 | 55  |
| WHOLE OR HALVED<br>(Raw packed in water)                | Prepare tomatoes as directed (NOTE 1). Leave whole or halve. Add acid (See NOTE 2 below) directly to each jar. Add 1 tsp of salt to each quart jar if desired. Fill jars with raw, peeled tomatoes. Cover with hot water, leaving ½ inch headspace. Adjust lids and process.   | Pint               | 15 min @ 8lbs                                      | 50  |
|   |  | Quart              | 10 min @ 13<br>lbs                                 | 55  |
| WHOLE OR HALVED<br>(Raw packed in<br>tomato juice)      | Prepare tomatoes (NOTE 1) and heat tomato juice in a saucepan. Add acid (See NOTE 2 below) directly to each jar. Add 1 tsp of salt per quart to the jars if desired. Fill jars with raw tomatoes and cover with hot tomato juice, leaving ½ inch headspace. Adjust lids and process.   | Pint               | 40 min @ 8lbs                                      | 95  |
|   |  | Quart              | 25 min @ 13<br>lbs                                 | 95  |
| WHOLE OR HALVED<br>(Raw packed without<br>added liquid) | Prepare tomatoes as directed (NOTE 1). Leave whole or halved. Add acid (see NOTE 2 below) directly to each jar. Add 1 tsp of salt per quart to the jars, if desired. Loosely fill jars with raw tomatoes, pressing down until spaces fill with juice. Leave ½ inch headspace. Adjust lids and process.   | Pint               | 40 min @ 8lbs                                      | 95  |
|   |  | Quart              | 25 min @ 13<br>lbs                                 | 95  |

**NOTE 1:**

Select firm, under ripe to ripe tomatoes. Use of decayed or overripe tomatoes may result in spoilage of canned products. Do not can tomatoes from dead or frost-killed vines. Remove skins by dipping in boiling water for 30-60 seconds or until skins split. Dip in cold water, then slip off skins and remove cores.

**NOTE 2.**

ACIDIFICATION PER QUART:  
½ teaspoon citric acid OR  
2 Tablespoons bottled lemon juice OR  
¼ cup vinegar

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## PREPARING AND PROCESSING TOMATOES AND TOMATO PRODUCTS (Continued)

| TYPE OR PRODUCT              | PREPARATION   | SIZE of JARS      | PRESSURE CANNER<br>3001'-6000'<br>(minutes) | BOILING WATER CANNER<br>at 3001'-6000'<br>(minutes) |
|------------------------------|---|-------------------|---|---|
| TOMATO JUICE                 | Wash, remove stems, and trim off bruised or discolored portions. To prevent juice from separating, quickly cut about 1 pound of tomatoes into quarters and put directly into the saucepan. Heat immediately to boiling while crushing. Continue to slowly add and crush freshly cut tomato quarters to the boiling mixture. (Make sure the mixture boils constantly and vigorously while you add the remaining tomatoes.) Simmer 5 minutes after adding all pieces. If you are not concerned about juice separation, simply slice or quarter tomatoes into a large saucepan. Crush, heat, and simmer for 5 minute before juicing. Press both types of heated crushed tomatoes through a sieve or food mill to remove skins and seeds. Add acid (See NOTE 2 below) directly to each jar. Heat juice again to boiling. Add 1 tsp of salt to each quart jar if desired. Fill jars with hot juice, leaving ½ inch headspace. Adjust lids and process. | Pint<br><br>Quart | 20 min @ 8lbs<br><br>15 min @ 13 lbs        | 45<br><br>50  |
| TOMATO/VEGETABLE JUICE BLEND | Crush and simmer tomatoes as for making tomato juice. Add no more than 3 cups of any combination of finely chopped celery, onions, carrots, and peppers for each 22 pounds of tomatoes. Simmer mixture 20 minutes. Press hot cooked tomatoes and vegetables through a sieve or food mill to remove skins and seeds. Add acid (see NOTE 2 below) directly to each jar. Add 1 tsp of salt per quart to the jars, if desired. Reheat tomato-vegetable juice blend to boiling and fill immediately into jars, leaving ½ inch headspace. Adjust lids and process.  | Pint<br><br>Quart | 20 min @ 8lbs<br><br>15 min @ 13 lbs        | 45<br><br>50  |
| TOMATO SAUCE                 | Prepare and press as for making tomato juice. Simmer in large-diameter saucepan until sauce reaches desired consistency. Boil until volume is reduced by about one-third for thin sauce, or by one-half for thick sauce. Add acid (see NOTE 2 below) directly to each jar. Add 1 tsp of salt to each jar if desired. Fill jars, leaving 1/4-inch headspace. Adjust lids and process.  | Pint<br><br>Quart | 20 min @ 8lbs<br><br>15 min @ 13 lbs        | 45<br><br>50  |

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