

TIMETABLE FOR CANNING MEATS & POULTRY
Processing times using a Dial-type or Weighted Gauge



ALTITUDE OF COMMUNITY*	2,000 – 4,000 FT.		4,001- 6,000 FT.		6,001- 8,000 FT.		8,001- 10,000 FT.	
POUNDS PRESSURE: USING WEIGHTED GAUGE, ALWAYS USE 15 LB WEIGHT	DIAL –TYPE GAUGE – 12 LBS		DIAL-TYPE GAUGE-13 LBS**		DIAL-TYPE GAUGE-14 LBS		DIAL-TYPE GAUGE-15 LBS	
PROCESSING TIMES	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.
MEAT PRODUCT								
CHICKEN –without bones (Hot & Raw Pack)	75	90	75	90	75	90	75	90
CHICKEN –with bones (Hot & Raw Pack)	65	75	65	75	65	75	65	75
GROUND OR CHOPPED MEAT (Hot Pack) (beef, beef, lamb, pork, sausage, veal, venison)	75	90	75	90	75	90	75	90
STRIPS, CUBES, OR CHUCNKs OF MEAT (Hot & Raw Pack) (beef, beef, lamb, pork, veal, venison)	75	90	75	90	75	90	75	90
MEAT STOCK (BROTH)	20	25	20	25	20	25	20	25
FISH (Pints, only – Raw Pack) (blue, mackerel, salmon, steelhead, trout, and other fatty fish except tuna)	100	100	100	Not recommended	100	Not recommended	100	Not recommended

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