

TIMETABLE FOR CANNING TOMATO PRODUCTS

Water Bath Canning Times

ALTITUDE OF COMMUNITY*	1,000-3,000		3,001- 6,000 FT.		4,001- 6,000 FT.		> 10,000 FT.	
WATER BATH								
PROCESSING TIMES MINUTES	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.
TOMATO PRODUCT								
TOMATO JUICE (Hot Pack)	40	45	45	50	50	55	50	55
TOMATO & VEG JUICE BLEND (Hot Pack)	40	45	45	50	50	55	50	55
TOMATOES, CRUSHED/QUARTERED (Hot Pack)	40	50	45	55	50	60	50	60
TOMATO SAUCE (Hot Pack)	40	45	45	50	50	55	50	55
TOMATO, WHOLE OR HALF IN WATER (Hot or Raw Pack)	45	50	50	55	55	60	55	60
TOMATO, WHOLE OR HALF IN JUICE (Hot or Raw Pack)	90	90	95	95	100	100	No recommended	No recommended
TOMATO, WHOLE OR HALF - NO LIQUID (Raw Pack)	90	90	95	95	100	100	No recommended	No recommended
CHILE SALSA, USDA (Hot Pack)	20	NONE	20	NONE	20	NONE	No recommended	No recommended
GREEN TOMATO/CHILE SALSA (Hot Pack)	20	NONE	20	NONE	25	NONE	No recommended	No recommended

TIMETABLE FOR CANNING TOMATO PRODUCTS

Dial-Type Pressure Gauge Canning Times

ALTITUDE OF COMMUNITY*		0-2,000 FT.		2,001- 4000 FT.		4,001- 6,000 FT.		6,001-8,000 FT.	
DIAL-TYPE PRESSURE CANNER									
	JAR SIZE	6 LBS. PRESSURE	11 LBS. PRESSURE	7 LBS. PRESSURE	12 LBS. PRESSURE	8 LBS. PRESSURE	13 LBS. PRESSURE	9 LBS. PRESSURE	14 LBS. PRESSURE
TOMATO PRODUCT									
TOMATO JUICE (Hot Pack)	Pints or Quarts	20	15	20	15	20	15	20	15
TOMATO –VEG. JUICE BLEND (Hot Pack)	Pints or Quarts	20	15	20	15	20	15	20	15
TOMATOES, CRUSHED or QUARTERED (Hot Pack)	Pints or Quarts	20	15	20	15	20	15	20	15
TOMATO SAUCE (Hot Pack)	Pints or Quarts	20	15	20	15	20	15	20	15
TOMATO, WHOLE OR HALF IN WATER (Hot or Raw Pack)	Pints or Quarts	15	10	15	10	15	10	15	10
TOMATO, WHOLE OR HALF IN TOMATO JUICE (Hot or Raw Pack)	Pints or Quarts	40	25	40	25	40	25	40	25
TOMATO, WHOLE OR HALF-NO LIQUID(Raw Pack)	Pints or Quarts	40	25	40	25	40	25	40	25
SPAGHETTI SAUCE W/O MEAT (Hot Pack)	Pints	Not recommended	20	Not recommended	20	Not recommended	20	Not recommended	20
	Quarts	“	25	“	25	“	25	“	25
SPAGHETTI SAUCE WITH MEAT (Hot Pack)	Pints	Not recommended	60	Not recommended	60	Not recommended	60	Not recommended	60
	Quarts	“	70	“	70	“	70	“	70

TIMETABLE FOR CANNING TOMATO PRODUCTS

Weighted Pressure Gauge Canning Times

ALTITUDE OF COMMUNITY*		0-1,000 FT.			ABOVE 1,000 FT.		
WEIGHTED-GAUGE PRESSURE CANNER							
	JAR SIZE	5 LBS. PRESSURE	10 LBS. PRESSURE	15 LBS. PRESSURE	5 LBS. PRESSURE	10 LBS. PRESSURE	15 LBS. PRESSURE
TOMATO PRODUCT							
TOMATO JUICE (Hot Pack)	Pints or Quarts	20	15	10	Not recommended	20	15
TOMATO –VEG. JUICE BLEND (Hot Pack)	Pints or Quarts	20	15	10	“	20	15
TOMATOES, CRUSHED or QUARTERED (Hot Pack)	Pints or Quarts	20	15	10	“	20	15
TOMATO SAUCE (Hot Pack)	Pints or Quarts	20	15	10	“	20	15
TOMATO, WHOLE OR HALF IN WATER (Hot or Raw Pack)	Pints or Quarts	15	10	1	“	15	10
TOMATO, WHOLE OR HALF IN TOMATO JUICE (Hot or Raw Pack)	Pints or Quarts	40	25	40	“	40	25
TOMATO, WHOLE OR HALF-NO LIQUID(Raw Pack)	Pints or Quarts	40	25	40	“	40	25
SPAGHETTI SAUCE W/O MEAT (Hot Pack)	Pints	Not recommended	20	Not recommended	“	Not recommended	20
	Quarts	“	25	“	“	“	25
SPAGHETTI SAUCE WITH MEAT (Hot Pack)	Pints	“	60	“	“	“	60
	Quarts	“	70	“	“	“	70