



**TIMETABLE FOR CANNING VEGETABLES**  
Processing times using a Dial-type or Weighted Gauge

ALTITUDE OF COMMUNITY*	1,000-3000 FT.		4,001- 6,000 FT.		6,001- 8,000 FT.		8,001- 10,000 FT.		
POUNDS PRESSURE USING WEIGHTED GAUGE - 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.	
VEGETABLE PRODUCT									
ASPARAGUS (Hot or Raw Pack)	30	40	30	40	30	40	30	40	
BEANS, GREEN (Hot or Raw Pack)	20	25	20	25	20	25	20	25	
BEETS, whole, cubed, or sliced (Hot or Raw pack)	30	35	30	35	30	35	30	35	
CARROTS, sliced or diced (Hot or Raw Pack)	25	30	25	30	25	30	25	30	
CORN, whole kernel (Hot or Raw Pack)	55	85	55	85	55	85	55	85	
CORN, cream style (Raw Pack)	85	Not recommended	85	Not recommended	85	Not recommended	85	Not recommended	
(Hot Pack)	85	“	85	“	85	“	85	“	
PEAS, green or English–shelled (Hot or Raw Pack)	40	40	40	40	40	40	40	40	
POTATOES, white-cubed or whole (Hot Pack only)	35	45	35	40	35	40	35	40	
PUMPKIN AND WINTER SQUASH-cubed (Hot Pack only)	55	90	55	90	55	90	55	90	
SPINACH AND OTHER GREENS (Hot Pack only)	70	90	70	90	70	90	70	90	

\*\*Dial-type gauges should be tested regularly by your local USU Extension Agent. Contact your local office for dates and times.

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