



**UTAH TIMETABLE FOR CANNING FRUIT**

**Processing times using a Boiling Water Bath Canner**

ALTITUDE OF COMMUNITY*	1,000-3,000 FT.		3,001- 6,000 FT.		6,001- 8,000 FT.		8,001- 10,000 FT.		
	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.	PTS.	QTS.	
<b>FRUIT PRODUCT</b>									
APPLES (Hot Pack)	25	25	30	30	35	35	40	40	
APPLESAUCE (Hot Pack)	20	25	20	30	25	35	30	40	
APRICOTS (Raw Pack)	30	35	35	40	40	45	45	50	
(Hot Pack)	25	30	30	35	35	40	40	45	
BERRIES (Raw Pack)	20	20	20	30	25	35	30	40	
(Hot Pack)	20	25	20	20	25	25	30	40	
CHERRIES (Raw Pack)	30	30	35	35	40	40	45	45	
(Hot Pack)	20	25	20	30	25	35	30	40	
FRUIT JUICES (Hot Pack)	10	10	10	10	15	15	20	20	
FRUIT PUREES (Hot Pack)	20	20	20	20	25	25	30	30	
PEACHES (Raw Pack)	30	35	35	40	40	45	45	50	
(Hot Pack)	25	30	30	35	35	40	40	45	
PEARS (Raw Pack)**	30	35	35	40	40	45	45	50	
(Hot Pack)	25	30	30	35	35	40	40	45	
PLUMS (Raw Pack)	25	30	30	35	35	40	40	45	
(Hot Pack)	25	30	30	35	35	40	40	45	

\*\* According to the USDA, raw pack pears are not recommended. These are approximated times for raw pack that are not endorsed by USDA.

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