

2023 Cache County Food Processing Times



Boiling Water Bath

Product	Style of Pack	Pints	Quarts
Fruit			
Applesauce	Hot	20 minutes	30 minutes
Pears	Hot	30 minutes	35 minutes
Apricots	Hot	30 minutes	35 minutes
	Raw	35 minutes	40 minutes
Cherries	Hot	20 minutes	30 minutes
	Raw	35 minutes	35 minutes
Apples & Grape Juices	Hot	10 minutes	15 minutes
Peaches	Hot	30 minutes	35 minutes
	Raw	35 minutes	40 minutes
Berries	Hot	20 minutes	20 minutes
	Raw	20 minutes	30 minutes
Pickles			
Dill Pickles	Raw	15 minutes	20 minutes
Dilled Beans	Raw	10 minutes	Not recommended
Pickled Beets	Hot	40 minutes	40 minutes
Bread & Butter Pickles	Hot	15 minutes	15 minutes
Jams, Jellies, & Spreads		Half Pints	Pints
Jams & Jellies	Hot	10 minutes	10 minutes
Spreads	Hot	20 minutes	30 minutes

Pressure Canner

Process everything at **13 pounds** in Cache County – if your gauge is correct.

Product	Style of Pack	Pints	Quarts
Vegetables			
Carrots sliced or diced	Hot & Raw	25 Minutes	30 Minutes
Whole Kernel Corn	Hot & Raw	55 Minutes	85 Minutes
Mixed Vegetables	Hot & Raw	75 Minutes	90 Minutes
Green Beans	Hot & Raw	20 Minutes	25 Minutes
Meat			
Chicken or Rabbit			
With bone	Hot & Raw	65 Minutes	75 Minutes
Without bone	Hot & Raw	75 Minutes	90 Minutes
Ground or Chopped Meat*	Hot	75 Minutes	90 Minutes
Chile con Carne**	Hot	75 Minutes	Not recommended

*bear, beef, lamb, pork, sausage, veal, venison

** only if using an approved USDA recipe

Pressure Gauge Testing for Free on Mondays!

We test dial gauges for pressure canners for free on all Mondays except holidays. We test gauges Tuesday-Fridays for \$5.00 per gauge. Our office is open from 8 a.m. to 5 p.m., Monday through Friday. We are in the Cache County Administration Building at 179 North Main, Suite 111, Logan, Utah
The USDA recommends that you have your gauge tested every year for accuracy!

“Utah State University is an equal opportunity, affirmative action institution.”

Avoid Common Canning Mistakes - 2023

It's important to use only USDA approved canning procedures when bottling your food. Some major mistakes can be potentially deadly. They include:

1. making up your own canning recipe
2. adding extra starch, flour or other thickeners to a recipe
3. adding extra onions, chilies, bell peppers, and other vegetables to salsas
4. not making altitude adjustments
5. not having your dial-type pressure canner gauge tested annually
6. not venting your pressure canner
7. failure to acidify canned tomatoes
8. cooling pressure canner under running water
9. letting food prepared for "hot pack" processing cool in the jars before placing them in the canner for processing
10. using an oven instead of water bath for processing
11. using a water bath canner for canning vegetables and meat

We highly caution against the canning of butter, hydrated wheat kernels (berries), quick breads (banana, zucchini, pumpkin), and dry beans that have not been hydrated and boiled prior to being placed in the canning jar. The following mistakes are costly, but not deadly: 1. use of mayonnaise jars, 2. use of paraffin on jams and jellies, and 3. cooling jars too slowly after removing from canner. For more specific information, contact our office.

Source: Avoiding Common Canning Mistakes, Kathleen Riggs, FN/Food Preservation 2009-01, USU Cooperative Extension

Ball 1 -800 Number

Occasionally, you might have a food preservation/canning question during our after-office hours or on the weekend. Please feel free to contact the Ball Canning Company at 1-800-240-2234 with your food preservation questions or recipe requests. Be sure and request instructions for high altitude (4,000 feet) food preservation.

Processing Times for Canning Tomato Products

<i>Type of Product</i>	<i>Jar size</i>	<i>Pack Style</i>	<i>Pressure Canner</i>	<i>Boiling Water Bath</i>
Crushed Tomatoes (No Added Liquid)	Pint	Hot	15 minutes	45 minutes
	Quarts	Hot	15 minutes	55 minutes
Whole or Halved (Packed in Water)	Pint	Hot & Raw	10 minutes	50 minutes
	Quarts	Hot & Raw	10 minutes	55 minutes
Whole or Halved (Packed in tomato Juice)	Pint	Hot & Raw	25 minutes	95 minutes
	Quarts	Hot & Raw	25 minutes	95 minutes
Whole or Halved (Packed raw without liquid)	Pint	Raw	25 minutes	95 minutes
	Quarts	Raw	25 minutes	95 minutes
Tomato Juice	Pint	Hot	15 minutes	45 minutes
	Quarts	Hot	15 minutes	50 minutes
Tomato Vegetable Juice Blend	Pint	Hot	15 minutes	45 minutes
	Quarts	Hot	15 minutes	50 minutes
Tomato Sauce	Pint	Hot	15 minutes	45minutes
	Quarts	Hot	15 minutes	50 minutes
Spaghetti Sauce without meat	Pint	Hot	20 minutes	Not recommended
	Quarts	Hot	25 minutes	Not recommended
Spaghetti Sauce with meat	Pint	Hot	60 minutes	Not recommended
	Quarts	Hot	70 minutes	Not recommended
Salsa*	Pint	Hot	Not recommended	20 minutes

***Only if using an approved USDA recipe**

Acidification for Tomatoes

To ensure safe acidity in whole, crushed, or juiced tomatoes, add two tablespoons of bottled lemon juice or ½ teaspoon of citric acid per quart of tomatoes. For pints, use one tablespoon bottled lemon juice or ¼ teaspoon citric acid. Acid can be added directly to the jars before filling with product. Add sugar to offset acid taste, if desired. Four tablespoons of 5 percent acidity vinegar per quart may be used instead of lemon juice or citric acid. However, vinegar may cause undesirable flavor changes. We also recommend the use of a pressure canner for higher quality and more nutritious canned tomato products.