

# Tomato Canning Quick Reference Guide

## Processing Time\*

	WBC Pints	WBC Quarts	PC Pints OR Quarts
Tomato Juice	35	40	15 minutes @ 11 PSI
Tomato Sauce	35	40	15 minutes @ 11 PSI
Crushed Tomatoes	35	40	15 minutes @ 11 PSI
Whole or Halved - Hot Packed In Water	40	45	10 minutes @ 11 PSI
Whole or Halved - Raw Packed	85	85	25 minutes @ 11 PSI
Whole or Halved - Raw Packed in Juice	85	85	25 minutes @ 11 PSI

\* 0 - 1,000 ft altitude. Adjust processing time for your altitude

## Acidulation

	Lemon Juice	5% Acidity Vinegar	Citric Acid
Pints	1 Tablespoon	2 Tablespoons	1/4 teaspoon
Quarts	2 Tablespoon	4 Tablespoons	1/2 teaspoon

Note: Both WBC and PC tomatoes must be acidulated.

Note: Citric acid is the most neutral flavored acidulator. Lemon juice should be bottled to ensure a safe acidity level. If using vinegar, red wine vinegar is recommended for the most tomato-comparable flavor.

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## Altitude Adjustment

Altitude	Water Bath Canning	PC Weighted Gauge	PC Dial Gauge
0 - 1,000	as directed	10	11
1,001 - 2,000	+ 5 minutes	15	11
2,001 - 3,000	+ 5 minutes	15	12
3,001 - 4,000	+ 10 minutes	15	12
4,001 - 6,000	+ 10 minutes	15	13
6,001 - 8,000	+ 15 minutes	15	14
8,001 - 10,000*	+ 20 minutes	15	15

\*Maybe just can your tomatoes once you get done climbing that mountain?

## Tips

Avoid thermal shock and broken jars by keeping jars hot while filling and placing jars into very hot, but not boiling water. Bring water and jars to a boil together. Begin timing of processing only when water comes to a full rolling boil.

Remove processed jars from canning kettle by lifting straight up with a jar lifter, holding jar level, and setting straight down on a towel in a cool, draft-free place. Do not tip or tilt jars while moving. Do not worry if some hot water pools on the surface of the lids as the jars are removed.

A Pressure Canner is not the same as a pressure cooker! Don't try to pressure can in a pressure cooker. Also, get your pressure canner dial gauge tested yearly so you are assured it's reaching the proper temperature to safely can low-acid foods.

While the processing times and acidification guidelines listed here were accurate as of the publication of this sheet, you should periodically double check the National Center For Home Food Preservation ([nchfp.uga.edu](http://nchfp.uga.edu)) to ensure guidelines have not changed.