



March 1985

Addendum to:

Extension Bulletin E-1555

HOME CANNING

Since the 1982 printing of Extension Bulletin E-1555, "Home Canning" several changes have been made regarding food preservation information, techniques and procedures. These changes reflect current U.S. Department of Agriculture recommendations for producing a safe, high quality home preserved product.

Please note the updated recommendations given below and keep this sheet with E-1555.

Sterilization of Canning Jars

Jars that will be filled with food and processed in a boiling water bath for less than 15 minutes need to be sterilized. This is done by covering them with hot water and boiling for 15 minutes before they are filled. After this 15 minute time, simply leave the jars in the hot water until you are ready to fill them. Jars that will be filled with food and processed in a boiling water bath for 15 minutes or more do not require sterilizing. Also, jars to be processed in a pressure canner will be adequately sterilized during processing and do not require the boiling water pretreatment.

Jar sterilization applies when canning the following foods listed in Bulletin E-1555.

FRUITS	PICKLES	JAMS AND JELLIES
Berries (pints)	Bread and butter pickles	Sterilize all canning jars when making any jellied fruit product.
Cherries, hot pack (pints)	Sweet gherkins	
Rhubarb (pints and quarts)	Pickled cauliflower	
	Dilled green beans	
	Pickled peppers	
	Pickled zucchini	

Sealing and Processing Jellied Fruit Products

The use of paraffin to seal jellied fruit products is no longer recommended. Instead, all jellied products should be processed in a boiling water bath for 5 minutes to prevent mold growth. Because jellied products are processed for under 15 minutes, the jars need to be sterilized for 15 minutes and then kept hot until being filled. It is important to work quickly, pouring hot jelly into hot jars.

Update on Processing Times

Based on current research findings, the USDA has revised the processing times for several home canned foods. Updated processing times for Home Canning Bulletin E-1555 are as follows:

PROCESSING TIME (MINUTES)

<u>Fruit</u>	<i>Pints</i>	<i>Quarts</i>
Tomatoes (p. 9)		
raw pack	**	**
hot pack	35	45
Tomato juice (p. 10)	35	35
Tomato sauce (p. 11)	30	**
<u>Vegetables</u>		
Mushrooms (p. 13)	45	**
Squash, summer (p. 14)		
raw pack	30	40

** Not recommended

For additional information on current food preservation procedures, contact the Home Economist in your local county Cooperative Extension Service office.

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