

Canning and Processing Fruit

Fruit	Quantity	Yield		Preparation	Pack Type	Time in Minutes		Pressure or Hot Water Bath
		Canned Quarts	Frozen Pints			Quarts	Pints	
Apples	1 bushel (48 lbs.)	16 to 20	32 to 40	Wash, pare, core slice, drop into salt/vinegar water to prevent darkening. (2 tbs. each to 1 gal water). Rinse. Boil in thin syrup for 5 minutes. Pack jars & process.	Hot	20	15	Bath
	1 box (44 lbs.)	15 to 33	29 to 35					
	1-1/4 to 1-1/2 lbs.	NA	1					
Apricots	1 bushel (48 lbs.)	30 to 36	60 to 72	Whole, halves, peeled or unpeeled - plunge I boiling water 1 minute then ice water to peel. Pack in jars, cover with boiling medium syrup then process	Raw	30	25	Bath
	1 crate (22 lbs.)	14 to 17	28 to 33					
	2/3 to 1 lb.	NA	1					
Berries (soft except strawberries)	1 Crate (24 quarts.)	16 to 18	32 to 36	Fill jars with raw berries and shake down several times. Cover with boiling medium syrup process.	Raw	15	10	Bath
	1-1/3 to 1-1/2 pts	NA	1					
Cherries	1 bushel (56 lbs.)	18 to 22	36 to 44	Fill jars, shaking down, prick skin on whole cherries so they don't split, cover with boiling heavy syrup, process.	Raw	15	10	Bath
	1-1/4 to 1-1/2 lbs.	NA	1					
Cranberries	1 box (25 lbs.)	25	50	Fill jars, shaking down, prick skin on whole cherries so they don't split, cover with boiling heavy syrup, process.	Raw	15	10	Bath
	1 peck (8 lbs.)	8	16					
	1/2 lb	NA	1					
Currants	2 quarts (3 lbs)	2	4	Fill jars with raw berries and shake down several times. Cover with boiling medium syrup process.	Raw	15	10	Bath
	3/4 lbs	NA	1					

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Gooseberries	2 quarts (3 lbs)	2	4	Work with 1 quart at a time! Add 3 cups oiling medium or thick syrup for 15 to 30 seconds then drain. Drain until several quarts are ready. Pack in hot jars - pour the hot syrup into jars and process.	Hot	20	15	Bath
	3/4 lbs	NA	1					
Grapefruit (segments)	1 bushel	12	NA	Pack jars firmly, cover with light syrup heated to 195°F. Process.	Raw	35	30	Bath
	4 to 6 each	2 to 3	NA					
Guava (Shells only)	1-1/2 to 2 lbs.	1	NA	Drop shells in medium syrup cook for 2 to 3 minutes. Pack in jars adding 1 or 2 tbs. syrup between layers. Process.	Hot	20	15	Bath
Mangoes	1-1/2 to 2 lbs.	1	NA	Slice, pack in jars, Boil thin syrup down for 5 to 8 minutes, strain over fruit while hot. Process.	Raw	20	15	Bath
Nectarines	18 lb. box	6 to 9	12 to 18	Same as Peaches		20	15	Bath
	2 to 3 lbs.	1	2					
Papayas (Green)	1-1/2 to 2 lbs.	1	NA	Syrup - 3-1/2 cups sugar, 1 cup vinegar, 1 cup water, 1/2 ounce ginger ot, 2 tablespoons cracked cinnamon sticks. Bring o a boil and strain syrup. Cook green papayas for 4 minutes, pour strained syrup over papayas and bring to a boil. Pack ho in jars and cover with syrup. Process.	Hot	20	15	Bath

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Peaches	1 bushel (48 lbs.)	16 to 24	32 to 48	Whole, halves, peeled or unpeeled - plunge I boiling water 1 minute then ice water to peel. Pack in jars, cover with boiling thin or medium syrup then process	Raw	30	25	Bath
	1 lug (20 lbs.)	6 to 10	13 to 20					
	1 to 1-1/2 lbs.)	NA	1					
Pears	1 bushel (50 lbs.)	20 to 25	40 to 50	Whole, halves, peeled or unpeeled - plunge I boiling water 1 minute then ice water to peel. Pack in jars, cover with boiling thin or medium syrup then process	Raw	30	25	Bath
	1 western box (46 lbs.)	17 to 26	37 to 46					
	1 to 1-1/4 lbs.	NA	1					
Pineapple	5 lbs	2	4	Wash, peel, slice or dice. Pack closely, cover with boiling thin or medium syrup then process	Raw	30	30	Bath
Plums and Prunes	1 bushel (56 lbs.)	19 to 28	38 to 56	Fill jars, shaking down, prick skin on whole cherries so they don't split, cover with boiling heavy syrup, process.	Hot	25	20	Bath
	1 crate (20 lbs.)	6 to 10	13 to 20					
	1 to 1-1/2 lbs.)	NA	1					
Raspberries	1 crate (24 pts.)	12	24	Fill jars with raw berries and shake down several times. Cover with boiling medium syrup process.	Raw	15	10	Bath
	1 pint	NA	1					
Rhubarb	1 to 2 lbs	1	2	Pack tightly in jars, Cover with boiling heavy syrup process. Roll jar to remove air bubbles.	Raw	10	10	Bath
Strawberries	1 crate (24 quarts.)	19	38	Not recommended for canning	NA	45	35	Freeze Only
	2/3 quarts.	NA	1					

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Tomatoes (Raw)	Bushel	20	40	Place hot tomatoes in boiling water for 1 to 2 minutes then ice water to remove skins and core. Place whole, chopped or diced into jar to within 1/2" of top. Add 1/2 teaspoon salt per pint.	Hot	45	35	Bath
	2-1/2 to 3-1/2 lbs	1	2					

NOTE: Altitude Adjustments: for each 1,000 feet above sea level add 1/2 lbs pressure to the canner.

How to Make Syrups Used For Packing Fruit

Syrup Type	Amount of Sugar	Amount of Water	Yield	<u>Directions:</u> Boil sugar and water together for 5 minutes stirring so sugar does stick to the bottom and burn Skim if necessary.
Thin	2 cups	4 cups	5 cups	
Medium	3 cups	4 cups	5-1/2 cups	
Heavy	4-3/4 cups	4 cups	6-1/2 cups	

Disclaimer: There are serious dangers and health risks including possible death through improperly freezing, preserving or processing foods and they should be clearly understood before attempting any such processes. The author of this webpage assumes no responsibility of any kind arising from the preparation, processing and or eating of foods by any reader of this document. This document is intended to give the reader an vague idea of what to expect and it is not intended to be a reference or guide.