

## Approximate Yields, Times and Processes For Canning and Freezing

Fruit						
Fruit	Fresh	Canned Quarts	Time/Min Qts/Pts		Pressure or Bath	Frozen Pints
Apples	1 bushel (48 lbs.)	16 to 20	20	15	Bath	32 to 40
	1 box (44 lbs.)	15 to 33				29 to 35
	1-1/4 to 1-1/2 lbs.	NA				1
Appricots	1 bushel (48 lbs.)	30 to 36	30	25	Bath	60 to 72
	1 crate (22 lbs.)	14 to 17				28 to 33
	2/3 to 1 lb.	NA				1
Berries	1 Crate (24 qts.)	16 to 18	15	10	Bath	32 to 36
	1-1/3 to 1-1/2 pts	NA				1
Cherries	1 bushel (56 lbs.)	18 to 22	15	10	Bath	36 to 44
	1-1/4 to 1-1/2 lbs.	NA				1
Cranberries	1 box (25 lbs.)	25	15	10	Bath	50
	1 peck (8 lbs.)	8				16
	1/2 lb	NA				1
Currants	2 qts (3 lbs)	2	15	10	Bath	4
	3/4 lbs	NA				1
Gooseberries	2 qts (3 lbs)	2	20	15	Bath	4
	3/4 lbs	NA				1
Grapefruit	1 bushel	12	35	30	Bath	NA
	4 to 6 each	2 to 3				NA
Guava, Mangoes	1-1/2 to 2 lbs.	1	20	15	Bath	NA
Nectarines	18 lb. box	6 to 9	20	15	Bath	12 to 18
	2 to 3 lbs.	1				2
Peaches	1 bushel (48 lbs.)	16 to 24	30	25	Bath	32 to 48
	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	30	25	Bath	40 to 50
	1 western box (46 lbs.)	17 to 26				37 to 46
	1 to 1-1/4 lbs.	NA				1
Pineapple	5 lbs	2	30	30	Bath	4
Plums and Prunes	1 bushel (56 lbs.)	19 to 28	25	20	Bath	38 to 56
	1 crate (20 lbs.)	6 to 10				13 to 20
	1 to 1-1/2 lbs.)	NA				1
Raspberries	1 crate (24 pts.)	12	15	10	Bath	24
	1 pt.	NA				1
Rhubarb	1 to 2 lbs	1	10	10	Bath	2
Strawberries	1 crate (24 qts.)	19	45	35	Bath	38
	2/3 qts.	NA				1

Vegetables						
Vegetables	Fresh	Canned Quarts	Time/Min Qts/Pts		Pressure or Bath	Frozen Pints
Asparagus	1 crate (12-2lbs. Bunches)	7 to 11	30	25	10 lbs.	15 to 22
	1 to 1-1/2 lbs.	NA				1
Beans, Lima in pods	1 bushel (32 lbs.)	6 to 8	50	40	10 lbs.	12 to 16
	2 to 2-1/2 lbs.	NA				1
Beans, Snap, Green,Wax	1 bushel (30 lbs.)	15 to 23	25	20	10 lbs.	30 to 45
	2/3 to 1 lb.	NA				1
Beets, Withot tops	1 bushel (52 lbs.)	17 to 21	35	30	10 lbs.	35 to 42
	1-1/4 to 1-1/2 lbs.	NA				1
Broccoli	1 crate (25 lbs.)	12	NA	NA	Freeze	24
	1 lb.	NA				1
Brussels Sprouts	4 qts boxes	3	NA	NA	Freeze	6
	1 lb.	NA				1
Carrots, without tops	1 bushel (50 lbs.)	16 to 20	30	25	10 lbs.	32 to 40
	1 lb.	NA				1
Cauiflower	2 medium heads	1 to 2	NA	NA	Freeze	3
	1-1/3 lbs.	NA				1
Corn, Sweet, in husks	1 bushel (35 lbs.)	7 to 9	85	55	10 lbs.	14 to 17
	2 to 3-1/2 lbs.	NA				1
Eggplant	1 lb.	NA				1
Greens, Beet Greens	15 lbs.	5 to 8	90	70	10 lbs.	10 to 15
	1 to 1-1/2 lbs.	NA				1
Greens, Chard, Collard, Mustard	1 bushel (12 lbs.)	4 to 6	90	70	10 lbs.	8 to 12
	1 to 1-1/2 lbs.	NA				1
Greens, Kale, Spinich	1 bushel (18 lbs.)	6 to 9	90	70	10 lbs.	12 to 18
	1 to 1-1/2 lbs.	NA				1
Peas	1 bushel (30 lbs.)	6 to 8	40	40	10 lbs.	12 to 15
	2 to 2-1/2 lbs.	NA				1
Peppers, Green	2/3 lbs. (3 peppers)	NA	60	50	5 lbs.	1
Pumpkin, Winter Squash	3 lbs	1	90	55	10 lbs.	2
Squash Summer	1 bushel (40 lbs.)	16 to 20	30	25	10 lbs.	32 to 40
	1 to 1-1/4 lbs.	NA				1
Sweet Potatoes	2/3 lb.	NA	95	65	10 lbs.	1
Tomatoes (Raw)	Bushel	20	45	35	Bath	40
	2-1/2 to 3-1/2 lbs	1				2

Altitude Adjustments: for each 1,000 feet above sea level 1/2 lbs pressure should be added.