## PRESSURE CANNING FRUITS

Process times for some acid foods in a weighted-gauge pressure canner

<table>
<thead>
<tr>
<th>Type of Fruit</th>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>Process Time (Min)</th>
<th>Canner Pressure at Altitudes of:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0-1,000 ft (In lbs.)</td>
</tr>
<tr>
<td>Applesauce</td>
<td>Hot</td>
<td>Pints</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Hot</td>
<td>Quarts</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>Apples, sliced</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td>Berries, Whole</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Pints</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Quarts</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>Berries, Sour or Sweet</td>
<td>Hot</td>
<td>Pints</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Hot</td>
<td>Quarts</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Pints or Quarts</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>Fruit Purees</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td>Grapefruit &amp; Orange Sections</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Pints</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Quarts</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>Peaches, Apricots, &amp; Nectarines</td>
<td>Hot &amp; Raw</td>
<td>Pints or Quarts</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>Pears</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>Plums</td>
<td>Hot &amp; Raw</td>
<td>Pints or Quarts</td>
<td>10</td>
<td>5</td>
</tr>
<tr>
<td>Rhubarb</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td>Type of Fruit</td>
<td>Style of Pack</td>
<td>Jar Size</td>
<td>Process Time (Min)</td>
<td>0-2,000 ft (In lbs.)</td>
</tr>
<tr>
<td>---------------</td>
<td>---------------</td>
<td>----------</td>
<td>-------------------</td>
<td>----------------------</td>
</tr>
<tr>
<td>Applesauce</td>
<td>Hot</td>
<td>Pints</td>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>Hot</td>
<td>Quarts</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>Apples, sliced</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td>Berries, Whole</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Pints</td>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Quarts</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>Cherries, Sour or Sweet</td>
<td>Hot</td>
<td>Pints</td>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>Hot</td>
<td>Quarts</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Pints or Quarts</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>Fruit Purees</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td>Grapefruit &amp; Orange Sections</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Pints</td>
<td>8</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>Raw</td>
<td>Quarts</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>Peaches, Apricots, &amp; Nectarines</td>
<td>Hot &amp; Raw</td>
<td>Pints or Quarts</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>Pears</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>Plums</td>
<td>Hot &amp; Raw</td>
<td>Pints or Quarts</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>Rhubarb</td>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>8</td>
<td>6</td>
</tr>
</tbody>
</table>

Reference: USDA’s Complete Guide to Home Canning (AIB 539)

Source: OSU Family Food Education Program