

## Selecting, Preparing, and Canning: Whole or Halved Tomatoes (packed in water)<sup>1</sup>

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United States Department of Agriculture Extension Service<sup>2</sup>

**Quantity:** An average of 21 pounds is needed per canner load of 7 quarts; an average of 13 pounds is needed per canner load of 9 pints. A bushel weighs 53 pounds and yields 15 to 21 quarts -- an average of 3 pounds per quart.

**Procedure for hot or raw tomatoes filled with water in jars:** Wash tomatoes. Dip in boiling water for 30 to 60 seconds or until skins split; then dip in cold water. Slip off skins and remove cores. Leave whole or halve. **Add bottled lemon juice or citric acid to jars** (See FCS 8182 for acidification directions ). Add 1 teaspoon of salt per quart to the jars, if desired. For hot pack products, add enough water to cover the tomatoes and boil them gently for 5 minutes. Fill jars with hot tomatoes or with raw peeled tomatoes. Add the hot cooking liquid to the hot pack, or hot water for raw pack to cover, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1, Table 2, or Table 3 , depending on the method of canning used.

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1. This document is FCS 8187, a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: May 2003. Reviewed: June 2008. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8149, *Guide 3: Selecting, Preparing, and Canning Tomatoes and Tomato Products*. Please visit the EDIS Web site at <http://edis.ifas.ufl.edu>
  2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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**Table 1.**

<b>Table 1.</b> Recommended process time for Water-Packed Whole Tomatoes in a boiling-water canner.					
		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot and Raw	Pints	40 min	45	50	55
	Quarts	45	50	55	60

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

**Table 2.**

<b>Table 2.</b> Recommended process time for Water-Packed Whole Tomatoes in a dial-gauge pressure canner.						
			Canner Gauge Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot and Raw	Pints or Quarts	15 min	6 lb	7 lb	8 lb	9 lb
		10	11	12	13	14

\*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.

**Table 3.**

<b>Table 3.</b> Recommended process time for Water-Packed Whole Tomatoes in a weighted-gauge pressure canner.				
			Canner Gauge Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot and Raw	Pints or Quarts	15 min	5 lb	10 lb
		10	10	15
		1	15	Not Recommended

\*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.