

## Selecting, Preparing, and Canning Tomatoes: Whole or Halved Tomatoes (packed raw without added liquid)<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:** 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 the jars** (See FCS 8182 for acidification instructions). Add 1 teaspoon of salt per quart to the jars, if desired. Fill jars with raw tomatoes, leaving 1/2-inch headspace. Press tomatoes in the jars until spaces between them fill with juice. Leave 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 8189, 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 and March 2011. 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 website at <http://edis.ifas.ufl.edu>
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**Table 1.**

<b>Table 1.</b> Recommended process time for Whole or Halved Tomatoes raw packed without additional liquid in a weighted-gauge pressure canner.				
			Canner Gauge Pressure (PS) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot and Raw	Pints or Quarts	40 min	5 lb	10 lb
		25	10	15
		15	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.				

**Table 2.**

<b>Table 2.</b> Recommended process time for Raw Whole Tomatoes Without Added Liquid 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
Raw	Pints or Quarts	85 min	90	95	100
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.					

**Table 3.**

<b>Table 3.</b> Recommended process time for Raw Whole Tomatoes Without Added Liquid 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
Raw	Pints or Quarts	40 min	6 lb	7 lb	8 lb	9 lb
		25	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.						