

Selecting, Preparing, and Canning: Apple Juice¹

United States Department Of Agriculture, Extension Service²

Quality: Good quality apple juice is made from a blend of varieties. For best results, buy fresh juice from a local cider maker within 24 hours after it has been pressed.

Procedure: Refrigerate juice for 24 to 48 hours. Without mixing, carefully pour off clear liquid and discard sediment. Strain clear liquid through a paper coffee filter or double layers of damp cheesecloth.

Heat quickly, stirring occasionally, until juice begins to boil. Fill immediately into sterile pint or quart jars or fill into clean half-gallon jars, leaving 1/4-inch headspace. Adjust lids and process. Table 1 provides recommended times for a boiling-water canner.

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Table 1.

Table 1. Recommended process time for Apple Juice in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	5 min	10	15
	Half-Gallons	10	15	20
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				