

## Selecting, Preparing, and Canning: Grapes -- Whole <sup>1</sup>

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

**Quantity:** An average of 14 pounds is needed per canner load of 7 quarts; an average of 9 pounds is needed per canner load of 9 pints. A lug weighs 26 pounds and yields 12 to 14 quarts of whole grapes -- an average of 2 pounds per quart.

**Quality:** Choose unripe, tight-skinned, preferably green seedless grapes harvested 2 weeks before they reach optimum eating quality.

**Procedure:** Stem, wash, and drain grapes. Prepare very light, or light syrup.

**Hot pack** -- Blanch grapes in boiling water for 30 seconds. Drain, and proceed as for raw pack.

**Raw pack** -- Fill jars with grapes and hot syrup, leaving 1-inch headspace. Adjust lids and process according to the recommendations in Table 1.

- 
1. This document is FCS 8283, 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 8148, *Guide 2: Selecting, Preparing, and Canning Fruit and Fruit Products*. Please visit the EDIS website 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.

The Institute of Food and Agricultural Sciences (IFAS) is an Equal Opportunity Institution authorized to provide research, educational information and other services only to individuals and institutions that function with non-discrimination with respect to race, creed, color, religion, age, disability, sex, sexual orientation, marital status, national origin, political opinions or affiliations. U.S. Department of Agriculture, Cooperative Extension Service, University of Florida, IFAS, Florida A. & M. University Cooperative Extension Program, and Boards of County Commissioners Cooperating. Millie Ferrer-Chancy, Interim Dean

**Table 1.**

<b>Table 1.</b> Recommended process time for Grapes, Whole 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	Pint or Quarts	10 min	15	15	20
Raw	Pints	15	20	20	25
	Quarts	20	25	30	35

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