

Selecting, Preparing and Canning: Pineapple¹

United States Department Of Agriculture, Extension Service²

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 -- an average of 3 pounds per quart.

Quality: Select firm, ripe pineapples.

Procedure: Wash pineapple. Peel and remove eyes and tough fiber. Slice or cube. Pineapple may be packed in water, apple juice, white grape juice, or in very light, light, or medium syrup. In a large saucepan, add pineapple to syrup, water or juice, and simmer 10 minutes. Fill jars with hot pieces and cooking liquid, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

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Table 1.

Table 1. Recommended process time for Pineapple 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	Pints	15 min	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.					