

Selecting, Preparing and Canning: Plums, Halved or Whole¹

United States Department Of Agriculture, Extension Service²

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 bushel weighs 56 pounds and yields 22 to 36 quarts — an average of 2 pounds per quart.

dial-gauge canner are given in *Table 2*, and in a weighted canner are given in *Table 3*.

Quality: Select deep-colored, mature fruit of ideal quality for eating fresh or cooking.

Procedure: Stem and wash plums. To can whole, prick skins on two sides of plums with fork to prevent splitting. Freestone varieties may be halved and pitted. Prepare very light, light, or medium syrup.

Hot pack — Add plums to hot syrup and boil 2 minutes. Cover saucepan and let stand 20 to 30 minutes. Fill jars with hot plums and cooking syrup, leaving 1/2-inch headspace.

Raw pack — Fill jars with raw plums, packing firmly. Add hot syrup, leaving 1/2-inch headspace.

Adjust lids and process.

Processing directions for canning plums in a boiling-water canner are given in *Table 1*, in a

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 2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville, FL, 32611.

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Table 1.

Table 1. Recommended process time for Plums, halved or 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 and Raw	Pints	20 min	25	30	35
	Quarts	25	30	35	40

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

Table 2.

Table 2. Process Times for Some Acid Foods in a Dial-Gauge Pressure Canner.							
				Canner Pressure (PSI) at Altitudes of			
Type of Fruit	Style of Pack	Jar Size	Process Time (Min)	0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft
Applesauce	Hot	Pints	8	6 lb	7 lb	8 lb	9 lb
	Hot	Quarts	10	6	7	8	9
Apples, sliced	Hot	Pints or Quarts	8	6	7	8	9
Berries, whole	Hot	Pints or Quarts	8	6	7	8	9
	Raw	Pints	8	6	7	8	9
	Raw	Quarts	10	6	7	8	9
Cherries, sour or sweet	Hot	Pints	8	6	7	8	9
	Hot	Quarts	10	6	7	8	9
	Raw	Pints or Quarts	10	6	7	8	9
Fruit Purees	Hot	Pints or Quarts	8	6	7	8	9

Table 2.

Table 2. Process Times for Some Acid Foods in a Dial-Gauge Pressure Canner.							
				Canner Pressure (PSI) at Altitudes of			
Grapefruit and Orange Sections	Hot	Pints or Quarts	8	6	7	8	9
	Raw	Pints	8	6	7	8	9
	Raw	Quarts	10	6	7	8	9
Peaches, Apricots, and Nectarines	Hot and Raw	Pints or Quarts	10	6	7	8	9
Pears	Hot	Pints or Quarts	10	6	7	8	9
Plums	Hot and Raw	Pints or Quarts	10	6	7	8	9
Rhubarb	Hot	Pints or Quarts	8	6	7	8	9
<p>*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.</p>							

Table 3.

Table 3. Process Times for Some Acid Foods in a Weighted-Gauge Pressure Canner					
				Canner Pressure (PSI) at Altitudes of	
Type of Fruit	Style of Pack	Jar Size	Process Time (Min)	0-1,000 ft	Above 1,000 ft
Apple sauce	Hot	Pints	8	5 lb	10 lb
	Hot	Quarts	10	5	10
Apples, sliced	Hot	Pints or Quarts	8	5	10
Berries, whole	Hot	Pints or Quarts	8	5	10
	Raw	Pints	8	5	10
	Raw	Quarts	10	5	10

Table 3.

Table 3. Process Times for Some Acid Foods in a Weighted-Gauge Pressure Canner					
				Canner Pressure (PSI) at Altitudes of	
Cherries, sour or sweet	Hot	Pints	8	5	10
	Hot	Quarts	10	5	10
	Raw	Pints or Quarts	10	5	10
Fruit Purees	Hot	Pints or Quarts	8	5	10
Grapefruit and Orange Sections	Hot	Pints or Quarts	8	5	10
	Raw	Pints	8	5	10
	Raw	Quarts	10	5	10
Peaches, Apricots, and Nectarines	Hot and Raw	Pints or Quarts	10	5	10
Pears	Hot	Pints or Quarts	10	5	10
Plums	Hot and Raw	Pints or Quarts	10	5	10
Rhubarb	Hot	Pints or Quarts	8	5	10
<p>*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.</p>					