

PREPARING AND PROCESSING TOMATOES AND TOMATO PRODUCTS

(Source: USDA, 1988)

TYPE of PRODUCT	PREPARATION	SIZE of JARS	PRESSURE CANNER at 13 lbs. for 3001'-6000' (minutes)	BOILING WATER CANNER at 3001' - 6000' (minutes)
CRUSHED and cut Packed hot without added liquid	Prepare tomatoes as directed (Note 1). Trim off any bruised or discolored portions into quarters. Heat 1/6 of a canner load quickly in a large pot, crushing them with a wooden spoon as they are added to press out juice. (Continue heating to boiling, stirring to prevent burning.) Gradually add remaining quartered tomatoes, stirring constantly. (Crushing is not necessary for these.) Boil gently 5 minutes after adding all tomatoes. Fill jars immediately with hot tomatoes, leaving 1/2 inch headspace. Add acid (Note 2) and, if desired, add salt. Adjust lids and process in a boiling water canner or pressure canner.	Pint	15	45
		Quart	15 (See Note 2)	55 (See Note 2)
WHOLE OR HALVED Packed in water	Prepare tomatoes as directed (Note 1). Leave whole or halve. Fill jars with raw, peeled tomatoes. Cover with hot water, leaving 1/2 inch headspace. Add acid (Note 2) and, if desired, add salt. Adjust lids and process in a boiling water canner or pressure canner.	Pint	10	50
		Quart	10 (See Note 2)	55 (See Note 2)
WHOLE OR HALVED Packed in tomato juice	Prepare tomatoes (Note 1) and tomato juice. Fill jars with raw tomatoes and cover with hot tomato juice, leaving 1/2 inch headspace. Add acid (Note 2) and, if desired, add salt. Adjust lids and process in a boiling water canner or pressure canner.	Pint	25	95
		Quart	25 (See Note 2)	95 (See Note 2)
WHOLE OR HALVED Packed raw without added liquid	Prepare tomatoes as directed (Note 1). Leave whole or halved. Loosely fill jars with raw tomatoes, pressing until spaces fill with juice. Leave 1/2 inch headspace. Add acid (Note 2) and, if desired, add salt. Adjust lids and process in a boiling water canner or pressure canner.	Pint	25	95
		Quart	25 (See Note 2)	95 (See Note 2)

NOTE 1: Select firm, underripe-to-ripe tomatoes. Use of decayed or overripe OR

tomatoes may result in spoilage of canned products. Do not can tomatoes

Note 2: ACIDIFY PER QUART: 1/2 tsp. citric acid

2 Tbsp. bottled

lemon juice OR

from dead or frost-killed vines. Remove skins by dipping in boiling water for 30-60 seconds or until skins split. Dip in cold water, then slip off skins and remove cores.

1/4 cup vinegar

FOR MORE INFORMATION: UTAH STATE UNIVERSITY EXTENSION, UTAH COUNTY OFFICE, 851-8460

PROCESSING TOMATOES AND TOMATO PRODUCTS (Continued)

TYPE of PRODUCT	PREPARATION	SIZE of JARS	PRESSURE CANNER at 13 lbs. for 3001'-6000' (minutes)	BOILING WATER CANNER at 3001' - 6000' (minutes)
TOMATO JUICE	Wash, remove stems, and trim off bruised or discolored portions. To prevent juice separating into water and pulp layers, quickly cut about 1 pound of tomatoes into quarters and heat immediately to boiling in a sauce pan while crushing. Continue to slowly add and crush freshly cut tomato quarters to the boiling mixture. (Make sure the mixture boils constantly and vigorously while you add the remaining tomatoes.) Simmer 5 minutes after adding all pieces. If you are not concerned about juice separation, simply slice or quarter tomatoes into a large saucepan. Crush, heat, and simmer for 5 minutes before juicing. Press both types of heated crushed tomatoes through a sieve or food mill to remove skins and seeds. Heat juice again to boiling. Fill jars with hot juice, leaving 1/2 inch headspace. Add acid (see Note 2) and, if desired, add salt. Adjust lids and process in a boiling water canner or pressure canner.	Pint Quart	15 15 (See Note 2)	45 50 (See Note 2)
TOMATO/VEGETABLE JUICE BLEND	Prepare, crush and simmer tomatoes as for making tomato juice. An average of 22 pounds of tomatoes is needed per canner load of 7 quarts. Add no more than 3 cups of any combination of finely chopped celery, onions, carrots, and peppers to each 22 pounds of tomatoes. Simmer mixture 20 minutes. Press hot cooked tomatoes and vegetables through a sieve or food mill to remove skins and seeds. Reheat tomato-vegetable juice blend to boiling and fill jars immediately, leaving 1/2 inch headspace. Add acid (see Note 2) and, if desired, add salt. Adjust lids and process in a boiling water canner or pressure canner.	Pint Quart	15 15 (See Note 2)	45 50 (See Note 2)
TOMATO SAUCE	Wash tomatoes, remove stems, and trim off bruised or discolored portions. Heat and press as for making tomato juice. Simmer in large-diameter pan until sauce reaches desired consistency. (Volume should be reduced by about 1/3 for thin sauce, or by about 1/2 for thick sauce.) Fill jars, leaving 1/2 inch headspace. Add	Pint Quart	15 15	45 50

acid (see Note 2) and, if desired, add salt. canner or pressure canner.	Adjust lids and process in boiling water		(See Note 2)	(See Note 2)
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NOTE 1: Select firm, underripe-to-ripe tomatoes. Use of decayed or overripe tomatoes may result in spoilage of canned products. Do not can tomatoes from dead or frost-killed vines. Remove skins by dipping in boiling water for 30-60 seconds or until skins split. Dip in cold water, then slip off skins and remove cores.

Note 2: ACIDIFY PER QUART: 1/2 tsp. citric acid OR
2 Tbsp. bottled lemon juice OR
1/4 cup vinegar

**FOR MORE INFORMATION CONTACT UTAH STATE UNIVERSITY EXTENSION, UTAH COUNTY OFFICE:
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