

Tomato Juice

Quantity: An average of 22 pounds is needed per canner load of 7 quarts, or an average of 10½ pounds per canner load of 7 pints.

Procedure: Wash, remove stems and trim off bruised or discolored portions. To prevent juice from separating, quickly cut about 1 pound of fruit into quarters and put directly into saucepan. Heat immediately to boiling while crushing. Continue to slowly add and crush freshly cut tomato quarters to the boiling mixture, crushing as you add them. Stir frequently to prevent scorching. Simmer 5 minutes after you add all pieces.

Strain through a fine sieve or food mill to remove skins and seeds. Add bottled lemon juice or citric acid to hot jars (See acidification directions.) Heat juice again to boiling. Add 1 tsp. of salt per quart to the jars, if desired. Fill jars with hot tomato juice, leaving ½ inch headspace. Remove excess air from the jar. Adjust lids and process following the instructions in Table 1, Table 2 or Table 3 - according to the method of canning used. (Acidification is still required for the pressure canning options; follow all steps in the Procedures above for any of the processing options).



Table 1. Recommended process time for Tomato Juice in a boiling-water canner.			
		Process Time at Altitudes of	
Style of Pack	Jar Size	0 - 1,000 ft.	1,001 - 3,000 ft.
Hot	Pints	35 minutes	40 minutes
	Quarts	40 minutes	45 minutes

Table 2. Recommended process time for Tomato Juice in a dial-gauge pressure canner.				
		Canner Gauge Pressure (PSI) at Altitudes of		
Style of Pack	Jar Size	Process Time	0 – 2,000 ft.	2,001 - 4,000 ft.
Hot	Pints	20 minutes	6 lb.	7 lb.
	Quarts	15 minutes	11 lb.	12 lb.

Table 3. Recommended process time for Tomato Juice in a weighted gauge pressure canner.				
		Canner Gauge Pressure (PSI) at Altitudes of		
Style of Pack	Jar Size	Process Time	0 – 1,000 ft.	Above 1,000 ft.
Hot	Pints	20 minutes	5 lb.	10 lb.
	Quarts	15 minutes	10 lb.	15 lb.

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Select only disease-free, preferably vine-ripened, firm tomatoes for canning.

Acidification Directions: To ensure safe acidity in whole, crushed or juiced tomatoes, add two Tbsp. of bottled lemon juice or $\frac{1}{2}$ tsp. of citric acid per quart of tomatoes. For pints, use one Tbsp. bottled lemon juice or $\frac{1}{4}$ tsp. citric acid. Acid can be added directly to the jars before filling with product. Add sugar to offset acid taste, if desired (1 tsp. per quart).

Whole or Halved Tomatoes (packed in water)

Quantity: An average of 22 lbs. is needed per canner load of 7 qts; an average of 10 $\frac{1}{2}$ lbs. is needed per canner load of 7 pints. A bushel weighs 53 lbs. and yields about 18 qts.-an average of 3 lbs. per quart.

Procedure for hot or raw tomatoes filled with water in jars: Wash tomatoes. Dip in boiling water for 30 to 60 seconds or until skins split; then dip in cold water. Slip off skins and remove cores. Leave whole or halve. **Add bottled lemon juice or citric acid to jars.** (See acidification directions). Add 1 tsp. of salt, per qt. to the jars, if desired.

Raw pack - Heat water, for packing tomatoes, to boiling. Fill hot jars with prepared raw tomatoes, leaving $\frac{1}{2}$ inch headspace. Cover tomatoes in the jars with boiling water, leaving $\frac{1}{2}$ inch headspace.

Hot pack - Put prepared tomatoes in a large saucepan and add enough water to completely cover them. Boil tomatoes gently for 5 minutes. Fill hot jars with hot tomatoes leaving $\frac{1}{2}$ inch headspace.

Remove excess air from the jar using a spatula or bubble freer. Adjust lids and process according to the recommendations in Table 1, Table 2 or Table 3, depending on the method of canning used. Acidification is still required for the pressure canning options; follow all steps in the Procedures above for any of the processing options.

Caution:

Do not can tomatoes from dead or frost-killed vines. Green tomatoes are more acidic than ripened fruit and can be canned safely with any of the following recommendations.

Table 1. Recommended process time for water-packed Whole or Halved Tomatoes in boiling-water canner			
		Process time at Altitudes of	
Style of Pack	Jar Size	0 - 1,000 feet	1,001 - 3,000 feet
Hot and Raw	Pints	40 minutes	45 minutes
	Quarts	45 minutes	50 minutes

Table 2. Recommended process time for water-packed Whole or Halved Tomatoes in dial-gauge pressure canner			
		Canner Gauge Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 - 2,000 feet
Hot and Raw	Pints	15 minutes	6 lb.
	Quarts	10 minutes	11 lb.

Table 3. Recommended process time for water-packed Whole or Halved Tomatoes in weighted-gauge pressure canner				
			Canner Gauge Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 - 1,000 feet	1,001 feet
Hot and Raw	Pints	15 minutes	5 lb.	10 lb.
	Quarts	10 minutes	10 lb.	15 lb.

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