

Tomato Juice

Quantity: An average of 23 pounds is needed per canner load of 7 quarts, or an average of 14 pounds per canner load of 9 pints. A bushel weighs 53 pounds and yields 15 to 18 quarts of juice - an average of 3¼ pounds per quart.

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. Make sure the mixture boils constantly and vigorously while you add the remaining tomatoes. Simmer 5 minutes after you add 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 juice through a sieve or food mill to remove skins and seeds. Add bottled lemon juice or citric acid to jars (See acidification directions). Heat juice again to boiling. Add 1 teaspoon of salt per quart to the jars, if desired. Fill jars with hot tomato juice, leaving ½-inch headspace. Adjust lids and process following to 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	3,001-6,000 ft	Above 6,000 ft
Hot	Pints	35 min	40	45	50
	Quarts	40	45	50	55

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	4,001-6,000 ft	6,001 - 8,000 ft
Hot	Pints or	20 min	6 lb	7 lb	8 lb	9 lb
	Quarts	15	11	12	13	14

Table 3. 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	0-1,000 ft	Above 1,000 ft
Hot	Pints or Quarts	20 min	5 lb	10 lb
		15	10	15
		10	15	Not Recommended



CANNING TOMATOES

In Partnership with:

University of Nebraska–Lincoln Extension
 Buy Fresh Buy Local Nebraska
 Nebraska Local Foods Network

Source: National Center for Home Food Preservation
http://www.uga.edu/nchfp/how/can_tomato.html

Resources:

www.buylocalnebraska.org



Canning Tomatoes

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 tablespoons of bottled lemon juice or ½ teaspoon of citric acid per quart of tomatoes. For pints, use one tablespoon bottled lemon juice or ¼ teaspoon citric acid. Acid can be added directly to the jars before filling with product. Add sugar to offset acid taste, if desired. Four tablespoons of a 5 percent acidity vinegar per quart may be used instead of lemon juice or citric acid. However, vinegar may cause undesirable flavor changes.

Whole or Halved Tomatoes (packed in water)

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. A bushel weighs 53 pounds and yields 15 to 21 quarts—an average of 3 pounds 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 teaspoon of salt per quart to the jars, if desired.

Raw pack - Heat water, for packing tomatoes, to boiling. Fill hot jars with prepared raw tomatoes, leaving ½-inch headspace. Cover tomatoes in the jars with boiling water, leaving ½-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 ½-inch headspace.

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 a boiling-water canner.

		Process time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,000 - 6,000 ft	Above 6,000 ft
Hot & Raw	Pints	40 minutes	45	50	55
	Quarts	45	50	55	60

Table 2. Recommended process time for **water-packed Whole or Halved Tomatoes** 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	4,001 - 6,000 ft	6,000 - 8,000 ft
Hot & Raw	Pints or Quarts	15 min	6 lb	7 lb	8 lb	9 lb
		10	11	12	13	14

Table 3. Recommended process time for **water-packed Whole or Halved Tomatoes** in a weighted-gauge pressure canner.

			Canner Gauge Pressure (PSI) at Altitudes	
Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot & Raw	Pints or Quarts	15 min	5 lb	10 lb
		10	10	15
		1	15	Not Recommended

Contact is:

Dr. Julie Albrecht
Extension Food Specialist
Department of Nutrition & Health Sciences
University of Nebraska—Lincoln
Lincoln, NE 68583-0808
402/472-8884
FAX: 402/472-1587
Email: jalbrecht1@unl.edu

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