Tested & True PROCESSING TIMES

USDA-tested times at a glance. They only work with the matching tested prep and recipe, so follow the full directions at nchfp.uga.edu for each food.

WATER BATH CANNER minutes, by altitude

Food	Pack	Headspace	Jar	0–1,000 ft	1,001–3,000	3,001–6,000	Above 6,000
Strawberry jam (powdered pectin)	Hot	¼ in	½-pints, pints	5*	10		15
Crushed tomatoes (add acid**)	Hot	½ in	Pints	35	40	45	50
			Quarts	45	50	55	60
Dill pickles (quick fresh-pack)	Raw	½ in	Pints	10	15		20
			Quarts	15	20		25
Applesauce	Hot	½ in	Pints	15	20	20	25
			Quarts	20	25	30	35
Peaches (halved or sliced; not white-flesh)	Hot	½ in	Pints	20	25	30	35
			Quarts	25	30	35	40
	Raw		Pints	25	30	35	40
			Quarts	30	35	40	45

** Under 10 minutes: fill into sterilized jars. ** Per pint: 1 Tbsp bottled lemon juice or ¼ tsp citric acid. Per quart: 2 Tbsp or ½ tsp.*

PRESSURE CANNER minutes; set pressure for your altitude below

Food	Pack	Headspace	Pints	Quarts
Green beans (snap, Italian, wax)	Hot or raw	1 in	20	25
Corn (whole kernel)	Hot or raw	1 in	55	85
Carrots (sliced or diced)	Hot or raw	1 in	25	30
White potatoes (cubed or whole)	Hot	1 in	35	40
Dry beans or peas (soaked, boiled 30 min)	Hot	1 in	75	90
Ground or chopped meat	Hot	1 in	75	90
Meat strips, cubes or chunks	Hot or raw	1 in	75	90
Chicken, without bones	Hot or raw	1¼ in	75	90
Chicken, with bones	Hot or raw	1¼ in	65	75
Meat, chicken or turkey stock	Hot	1 in	20	25
Chili con carne (do not thicken)	Hot	1 in	75	Pints only

Dial gauge (ft)	0–2,000	2,001–4,000	4,001–6,000	6,001–8,000
Pressure (PSI)	11	12	13	14

Weighted gauge (ft)	0–1,000	Above 1,000
Pressure (PSI)	10	15

MAMA TIP Don't know your altitude? Look it up once and write it here: _____ ft. Water bath: start the clock at a full rolling boil with jars under 1 inch of water. Pressure: vent 10 minutes, start the clock once you reach pressure, and let it cool down on its own.

GOOD TO KNOW Low-acid foods (veggies, meats, beans, stock) must be pressure canned; there is no safe water bath time for them. Above 8,000 ft, or canning something not listed? Look it up at nchfp.uga.edu.

SOURCE: USDA / National Center for Home Food Preservation (nchfp.uga.edu). Verified October 2026.

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