



CRITICAL CANNING STEPS

High Acid Foods

Quick and Fermented Pickles

Preparing

Quick Pickles: Use up-to-date, laboratory-tested recipes from reliable sources. (To be safe, use at least as much vinegar as water if the acidity has not been tested.) Use vinegar with 5% acidity. Do **NOT** decrease the amount of vinegar or increase the amount of water in recipes.

Fermented Pickles- Fully fermented pickles may be stored in the original container for 4 to 6 months if you refrigerate them. Be sure to remove surface scum and molds regularly. Canning is a better way to store them. **DO NOT PROCESS THEM UNTIL THEY HAVE A SOUR TASTE.** (This indicates that enough acid has been produced during fermentation).

Packing

Follow instructions for packing either hot or raw into jars.

Processing

Use conventional boiling water canner processing or lower temperature pasteurization. Follow processing instructions for the style of pack used.

Boiling Water Canning

Processing Time

Start timing as soon as water returns to boil. Adjust processing time for altitudes over 1,000 feet.

Lower Temperature Pasteurization

Processing Time and Temperature

Start timing as soon as the water reaches 180-185 degrees F. Check the temperature during processing to be certain that it stays in this range.

Unsafe methods

Open kettle canning is not safe. This is the method where hot food is poured into hot sterilized jars and sealed without processing.

Steam canning, oven canning and microwave canning are also not safe. Food will be under processed.

Cooling

Boiling water canner- After processing, take canner off heat. Remove lid. Wait 5 minutes before removing jars.

Put jars on rack or cloth so air can circulate freely around them. There should not be a cold draft or fan blowing on the jars. Don't cover jars with towels.

Sealing

When jars have cooled, check to see if lid has popped down in the center and does not move when pressed down.

If jars fail to seal, repack and reprocess for the full length of time. Or refrigerate or freeze for later use.

Source: OSU Master Food Preserver Program