



Canning Tomatoes : Whole or Halved Tomatoes (packed raw without added liquid)¹

United States Department of Agriculture Extension Service²

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: 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 the jars** (See acidification instructions). Add 1 teaspoon of salt per quart to the jars, if desired. Fill jars with raw tomatoes, leaving 1/2-inch headspace. Press tomatoes in the jars until spaces between them fill with juice. Leave 1/2-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.

Table 1. Recommended process time for Whole or Halved Tomatoes raw packed without additional liquid in a weighted-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Gauge Pressure (PS) at Altitudes of	
			0 - 1,000 ft	Above 1,000 ft
Hot and Raw	Pints	40 min	5 lb	10 lb
		25	10	15
	Quarts	15	15	Not Recommended

1. This document is Fact Sheet FCS 8189, a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: June 1998. First published: February 1993. Reviewed: June 1998. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8149, Guide 3: Selecting, Preparing, and Canning Tomatoes and Tomato Products.
2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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Table 2. Recommended process time for Raw Whole Tomatoes Without Added Liquid 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
Raw	Pints or Quarts	85 min	90	95	100

Table 3. Recommended process time for Raw Whole Tomatoes Without Added Liquid 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
Raw	Pints or Quarts	40 min	6 lb	7 lb	8 lb	9 lb
		25	11	12	13	14

Acidification: Add 1 tablespoon of bottled lemon juice or ¼ teaspoon citric acid per pint of tomatoes. For quarts, use 2 tablespoons of bottled lemon juice or ½ teaspoon citric acid.
Note: Four tablespoons of vinegar per quart or two tablespoons per pint can be used instead of lemon juice or citric acid. However, the vinegar may cause undesirable flavor changes.