



Institute of Food and Agricultural Sciences

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HOW TO GET YOUR BLUE RIBBON!

p First Priority - The food MUST BE SAFE.

If any of these conditions are seen, the jars will be disqualified due to probable or possible lack of safety.

- Y Jar not sealed
- Y Jar not a standard canning jar
- Y Recipe is not a standard USDA approved process
- Y Recipe is not complete
- Y Recipe does not use USDA approved ingredients
- Y Any sign of spoilage
- Y Food packed too tightly

o Second Priority - The jar must show TOP QUALITY food.

Signs of poor quality would include these, depending on the product:

- X Air bubbles
- X Head space too much, or too little
- X Over-mature produce
- X Poor color, faded, dull, or artificially colored
- X Liquid is cloudy, too much or too little liquid to solid
- X Size of pieces is not uniform
- X Spots, blemishes
- X Tops, leaves, roots, seeds, stems, cores
- X Solids firm, not mushy

m Third Priority - The APPEARANCE should be the best.

Examples of poor appearance, depending on the food, would include:

- T Separated tomatoes
- T Jam runny, or too stiff, or too big pieces
- T Jelly cloudy, runny, or too stiff
- T Marmalades with pieces too big
- T Different jars, lids or labels in one set

Hillsborough County Extension is a cooperative service of the Hillsborough County Board of County Commissioners and the University of Florida

Recommended USDA Processing Times

FRUITS	Pack Type	Minutes in Boiling Water	
		pts	qts
apple juice	Hot	5	5
apple sauce	Hot	15	20
berries	Hot	15	15
	Raw	15	20
figs	Hot	45	50
fruit purees	Hot	15	15
grapes	Hot	10	10
	Raw	15	20
grape juice	Hot	5	5
grapefruit	Raw	10	10
mangoes	Raw	15	20
peaches & nectarines	Hot	20	25
	Raw	25	30
pears	Hot	20	25
pineapple	Hot	15	20
tomatoes - crushed *	Hot	35	40
tomatoes - whole/halves *	Hot	85	85

*MUST add 1 Tbsp lemon juice per pint, 2 Tbsp per quart

VEGETABLES & SEAFOOD	Pack Type	Min at 10 pounds pressure	
		pts	Qts
dry beans	Hot	75	90
green/yellow/wax beans	Hot/raw	20	25
lima/butter beans	Hot/raw	40	50
beets	Hot	30	35
carrots	Hot/raw	25	30
corn - cream style	Hot	85	not rec.
corn - whole kernel	Hot/raw	55	85
greens	Hot	70	90
lye hominy	Hot	60	70
okra	Hot	25	40
peas - blackeye, crowder, field	Hot/raw	40	50
peas - green	Hot/raw	40	40
peppers - hot or sweet	Hot	35	not rec.
clams	Hot	70	not rec.
crabs	Hot	80	not rec.
fish	Hot	100	not rec.
oysters	Hot	75	not rec.