



Cooperative Extension Service  
Institute of Food and Agricultural Sciences

## Selecting, Preparing, and Canning: Standard Tomato Sauce<sup>1</sup>

United States Department of Agriculture Extension Service<sup>2</sup>

**Quantity:** For thin sauce--An average of 35 pounds is needed per canner load of 7 quarts; an average of 21 pounds is needed per canner load of 9 pints. A bushel weighs 53 pounds and yields 10 to 12 quarts of sauce--an average of 5 pounds per quart. For thick sauce--An average of 46 pounds is needed per canner load of 7 quarts; an average of 28 pounds is needed per canner load of 9 pints. A bushel weighs 53 pounds and yields 7 to 9 quarts of sauce--an average of 6-1/2 pounds per quart.

**Procedure:** Prepare and press as for making tomato juice. Simmer in large-diameter saucepan until sauce reaches desired consistency Boil until volume is reduced by about one-third for thin sauce, or by one-half for thick sauce. **Add bottled lemon juice or citric acid to jars** (See acidification directions). Add 1 teaspoon of salt per quart to the jars, if desired. Fill jars, leaving 1/4-inch headspace. Adjust lids and process. Recommended process times are given in Table 1, Table 2, and Table 3.

**Table 1.** Recommended process time for Standard Tomato Sauce 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 Standard Tomato Sauce 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 Quarts	20 min	6 lb	7 lb	8 lb	9 lb
		15	11	12	13	14

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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**Table 3.** Recommended process time for Standard Tomato Sauce in a weighted-gauge pressure canner

Style of Pack	Jar Size	Process Time	Canner Gauge Pressure (PSI) at Altitudes of	
			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

**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.