

Selecting, Preparing and Canning Tomatoes

Crushed Tomatoes (with no added liquid)

Table 1. Recommended process time for **Crushed Tomatoes** in a **Boiling Water Canner**. (*Can be processed in a Steam Canner - see note.)

		Process Time (minutes) at Elevation			
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	45 min	50	55	60

Table 2. Recommended process time for **Crushed Tomatoes** in a **Weighted Gauge Pressure Canner**.

			Canner Gauge Pressure (PSI) at Elevation	
Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot	Pints or Quarts	20 min	5 lb	10 lb
		15 min	10	15
		10 min	15	Not Recommended

Table 3. Recommended process time for **Crushed Tomatoes** in a **Dial Gauge Pressure Canner**

			Canner Gauge Pressure (PSI) at Elevation			
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 min	11	12	13	14

Source: National Center For Home Food Preservation

*Steam Canners have a maximum processing time of 45 minutes. Read and follow steam canner instructions.

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More information on canning tomatoes from Nebraska Extension the web:
<https://food.unl.edu/tomatoes-and-tomato-products>

Home Canned Tomatoes

All steps in preparing, cooking and canning foods need to be followed.

The processing times are different for each food or combination of foods.

When we add ingredients or change proportions of ingredients, we may need different processing times.

Acidity of a food determines if it can be processed in a boiling water canner or a pressure canning. Acidity and thickness of the food changes the time needed in either process.

Use a tested recipe and keep the portions the same!

When recipes are altered, or you add just a little more of this, the acidity is changed! The time given may not be adequate to stop the growth of bacteria, molds and yeasts.

Selecting Tomatoes

Select only disease-free, preferably vine-ripened, firm fruit for canning.

Caution: Do not can tomatoes from dead or frost-killed vines.

Green tomatoes are more acidic than ripened fruit and can be canned safely with the following recommendations.

Please read Using Boiling Water Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning. Both are available at the National Center for Home Food Preservation web site. <http://nchfp.uga.edu>



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Crushed Tomatoes

(with no added liquid)

A high-quality product, ideally suited for use in soups, stews, and casseroles.



Preparing Tomatoes

Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Then dip in cold water slip off skins, and remove cores. Trim off any bruised or discolored portions and quarter.



Quantity

An average of 22 pounds of fresh tomatoes are needed per canner load of 7 quarts; an average of 14 fresh pounds is needed per canner load of 9 pints. A bushel weighs 53 pounds and yields 17 to 20 quarts of crushed tomatoes-an average of 2¾ pounds per quart.



Heat a single layer of the quartered tomatoes quickly in a large pot, crushing them with a wooden mallet or spoon. Continue stirring to prevent burning and bring to a boil. Once boiling, gradually add remaining quartered tomatoes, bringing to a boil with each addition. Stirring constantly.



These remaining tomatoes do not need to be crushed. They will soften with heating and stirring. This process will help keep liquid and tomatoes blended. Boil gently 5 minutes once all tomatoes have been added.

Add bottled lemon juice or citric acid to jars (see acidification below.) Add salt if desired (1 teaspoon per quart or 1/2 teaspoon per pint). Fill jars immediately with hot tomatoes, leaving 1/2 inch headspace. Center lid on jar and adjust screw band finger tight. Process adjusting for elevation.



Acidification To ensure safe acidity in whole, crushed, or juiced tomatoes, add two tablespoons of bottled lemon juice or 1/2 teaspoon of citric acid per quart of tomatoes. For pints, use one tablespoon bottled lemon juice or 1/4 teaspoon citric acid. Acid can be added directly to the jars before filling with product. Add sugar to offset acid taste, if desired. Four tablespoons of a 5 percent acidity vinegar per quart may be used instead of lemon juice or citric acid. However, vinegar may cause undesirable flavor changes.



Recommended process times are given in [Table 1](#), [Table 2](#), and [Table 3](#). (Acidification is still required for the pressure canning options; follow all steps in the Procedures above for any of the processing options.)