

Selecting, Preparing, and Canning: Peaches -- Halved or Sliced ¹

United States Department of Agriculture, Extension Service²

Quantity: An average of 17-1/2 pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds and yields 16 to 24 quarts -- an average of 2-1/2 pounds per quart.

Quality: Choose ripe, mature fruit of ideal quality for eating fresh or cooking.

Procedure: Dip fruit in boiling water for 30 to 60 seconds until skins loosen. Dip quickly in cold water and slip off skins. Cut in half, remove pits and slice if desired. To prevent darkening, keep peeled fruit in ascorbic acid solution. Prepare and boil a very light, light, or medium syrup or pack peaches in water, apple juice, or white grape juice. Raw packs make poor quality peaches.

Hot pack -- In a large saucepan place drained fruit in syrup, water, or juice and bring to boil. Fill jars with hot fruit and cooking liquid, leaving 1/2-inch headspace. Place halves in layers, cut side down.

Raw pack -- Fill jars with raw fruit, cut side down, and add hot water, juice, or syrup, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1. Processing directions for canning peaches in a dial- or weighted-gauge canner, are in FCS 8300, "Dial Gauge and Weighted Gauge Charts."

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Table 1.

Table 1. Recommended process time for Peaches, halved or sliced 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	20 min	25	30	35
	Quarts	25	30	35	40
Raw	Pints	25	30	35	40
	Quarts	30	35	40	45

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.