Canning Fruit Chart

Boiling-water times for nineteen fruits, with hot pack and raw pack side by side — because the same peach takes five minutes longer raw, and cherries take ten.

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01 How to read this

Question	Answer	Why
Which canner?	Boiling water, always	Fruit is high-acid, so boiling water reaches the temperature needed. A pressure canner is an optional faster route, not a requirement.
Which pack?	Hot or raw — the times differ	Raw fruit packed cold takes longer to reach temperature. The gap is five minutes for most fruit, ten for cherries.
Which liquid?	Syrup, juice or water — no effect	Sugar is for colour, flavour and holding shape. It is not a safety parameter, and swapping it does not change the time.
Add lemon juice?	No	Tomatoes need added acid. Fruit does not — it is already well below the line.

TWO ALTITUDE LAYOUTS IN THIS CHART

Whole and halved fruit uses **four** altitude bands. Juices, purees, citrus sections and stewed rhubarb use **three** — the middle two are merged into one 1,001–6,000 ft band. Each table below is labelled with the layout it uses.

02 Whole and halved fruit — four altitude bands

Fruit	Pack	Jar	0–1,000	1,001–3,000	3,001–6,000	Above 6,000	Head-space
Applesauce	hot	pint	**15**	20	20	25	½ in
Applesauce	hot	quart	**20**	25	30	35	½ in
Apples, sliced	hot	pint or quart	**20**	25	30	35	½ in
Apricots, halved	hot	pint	**20**	25	30	35	½ in
Apricots, halved	hot	quart	**25**	30	35	40	½ in
Apricots, halved	raw	pint	**25**	30	35	40	½ in
Apricots, halved	raw	quart	**30**	35	40	45	½ in
Berries, whole	hot	pint or quart	**15**	20	20	25	½ in
Berries, whole	raw	pint	**15**	20	20	25	½ in
Berries, whole	raw	quart	**20**	25	30	35	½ in
Cherries, whole	hot	pint	**15**	20	20	25	½ in
Cherries, whole	hot	quart	**20**	25	30	35	½ in
Cherries, whole	raw	pint or quart	**25**	30	35	40	½ in
Figs	hot	pint	**45**	50	55	60	½ in
Figs	hot	quart	**50**	55	60	65	½ in
Grapes, whole	hot	pint or quart	**10**	15	15	20	1 in
Grapes, whole	raw	pint	**15**	20	20	25	1 in
Grapes, whole	raw	quart	**20**	25	30	35	1 in
Peaches	hot	pint	**20**	25	30	35	½ in
Peaches	hot	quart	**25**	30	35	40	½ in
Peaches	raw	pint	**25**	30	35	40	½ in
Peaches	raw	quart	**30**	35	40	45	½ in
Pears, halved	hot	pint	**20**	25	30	35	½ in
Pears, halved	hot	quart	**25**	30	35	40	½ in
Pineapple	hot	pint	**15**	20	20	25	½ in
Pineapple	hot	quart	**20**	25	30	35	½ in
Plums, halved or whole	hot/raw	pint	**20**	25	30	35	½ in
Plums, halved or whole	hot/raw	quart	**25**	30	35	40	½ in
Cranberries	hot	pint or quart	**15**	20	20	25	½ in

A "pint or quart" jar entry means NCHFP publishes one time for both. It is not a typo and not an omission — the official row merges them. Where pint and quart differ, both are listed.

03 Hot pack versus raw pack

Only five fruits publish both packs, and the gap is not uniform. This is the single most useful thing on the chart, because most recipes do not say which pack the time assumes.

Fruit	Hot pack, pint	Raw pack, pint	Difference	Note
Cherries	15	**25**	**+10 min**	Largest gap
Apricots	20	**25**	+5 min	Typical
Peaches	20	**25**	+5 min	Typical
Grapes	10	**15**	+5 min	Typical
Berries	15	**15**	0 min	Raw quart is +5, pint is not

WHY CHERRIES ARE DIFFERENT

Raw cherries get ten extra minutes, double everyone else. A whole cherry skin is a tight barrier, so a cold-packed jar takes much longer for the centre of the jar to come up to temperature. Berries are the opposite — a raw pint and a hot pint take the same 15 minutes, though the raw *quart* still needs five more.

04 Juices, purees and sections — three altitude bands

These use a single 1,001–6,000 ft band rather than two. Do not read them against the four-band header above.

Product	Pack	Jar	0–1,000	1,001–6,000	Above 6,000
Apple juice	hot	pint or quart	**5**	10	15
Apple juice	hot	half gallon	**10**	15	20
Grape juice	hot	pint or quart	**5**	10	15
Grape juice	hot	half gallon	**10**	15	20
Fruit purees	hot	pint or quart	**15**	20	25
Grapefruit and orange sections	raw	pint or quart	**10**	15	20
Rhubarb, stewed	hot	pint or quart	**15**	20	25

Half-gallon jars appear only for apple and grape juice. Do not use a half-gallon for anything else on this chart.

NOT RECOMMENDED

Mixed fruit cocktail — half-pints and pints only, no quarts.
Cranberry sauce — half-pints and pints only, no quarts.
Apple rings, spiced and **crab apples, spiced** — no quarts.
Berry syrup — no quarts.

05 The rules that matter more than the table

1. **Start counting at a rolling boil.** Not when the jars go in. The water must be at a full boil before the clock starts.
2. **Altitude is not optional.** Sea-level times at 4,000 ft are under-processed. Add the minutes in the column that matches your elevation.
3. **A time belongs to one preparation, and is never shortened.** Change the fruit, pack or jar size and the number no longer applies; if the water stops boiling, bring it back and restart the count.
4. **Check the seal after 24 hours, then store without the ring.** A lid that is not concave, a jar that leaked, or a spurting sound on opening means discard.

06 Sources

1. **National Center for Home Food Preservation** — individual fruit canning pages, each carrying its own Table 1. Nineteen pages were read directly for this chart, not the summary sheet. nchfp.uga.edu
2. **USDA Complete Guide to Home Canning**, Agriculture Information Bulletin No. 539, 2015 revision — the source each NCHFP page is adapted from.
3. **NCHFP** — *Using Boiling Water Canners*, for the altitude schedule and the venting and timing rules.

Every processing time is reproduced from the NCHFP per-fruit pages, verified row by row on 4 November 2026. The hot-versus-raw comparison and the three-band note are our own summary of those pages. This chart is a reference for people who already know the method.