

# Basic Processing Times Per Ball Blue Book

By [Donna Hitchcock](#) on Tuesday, October 14, 2014 at 8:51am

## ***PRESSURE CANNING (Low Acid Foods) ADJUST PRESSURE PER YOUR ALTITUDE***

### ***Beans (Dry)***

#### **Soaked/Unsoaked**

Pints: 75 Minutes @10#

Quarts: 90 minutes @10#

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### ***Beets***

Pints: 30 Minutes @10#

Quarts: 35 minutes @10#

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### ***Broth/Stock***

**ALL STOCKS WITHOUT MEAT** (meaning no meat in the jar just stock)

Pints: 20 Minutes @10#

Quarts: 25 minutes @10#

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### ***Carrots***

Pints: 25 Minutes @10#

Quarts: 30 minutes @10#

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### ***Corn***

#### **Cream Style**

Pints: 85 Minutes @10#

#### **Whole Kernel**

Pints: 55 Minutes @10#

Quarts: 85 minutes @10#

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### ***Greens***

Pints: 70 Minutes @10#

Quarts: 90 minutes @10#

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### ***Meat***

**Beef, Pork, Poultry, Rabbit, Venison, Goat, etc.**

Pints: 75 Minutes @10#

Quarts: 90 minutes @10#

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### ***Mixed Vegetables***

Pints: 75 Minutes @10#

Quarts: 90 minutes @10#

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### ***Mushrooms***

Half-pints and Pints: 45 Minutes @10#

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**Okra**

Pints: 25 Minutes @10#

Quarts: 40 minutes @10#

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**Peppers (Green)**

Half-pints and Pints: 35 Minutes @10#

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**Potatoes**

**Sweet**

Pints: 65 Minutes @10#

Quarts: 90 minutes @10#

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**White or Irish**

Pints: 35 Minutes @10#

Quarts: 40 minutes @10#

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**Seafood**

**Clams**

Half Pints: 60 Minutes @10#

Pints: 70 minutes @10#

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**Crabmeat**

Half Pints: 80 Minutes @10#

Pints: 80 minutes @10#

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**Fish**

Half Pints: 100 Minutes @10#

Pints: 100 minutes @10#

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**Oysters**

Half Pints: 75 Minutes @10#

Pints: 75 minutes @10#

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**Shrimp**

Half Pints: 45 Minutes @10#

Pints: 45 minutes @10#

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**Tuna**

Half Pints: 100 Minutes @10#

Pints: 100 minutes @10#

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