



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Canning Peaches or Nectarines-Halved or Sliced

CAUTION: Do not can white-flesh peaches or nectarines. There is evidence that some varieties of white-flesh peaches are higher in pH (i.e., lower in acid) than traditional yellow varieties. The natural pH of some white peaches can exceed 4.6, making them a low-acid food for canning purposes. Currently, there is no low-acid pressure process available for white-flesh peaches nor a researched acidification procedure for safe boiling water canning.

Freezing is the recommended method of preserving white-flesh peaches and nectarines. (08/13/2018).



Source: National Center for Home Food Preservation. Link to source: https://nchfp.uga.edu/how/can_02/peach_sliced.html

Quantity: An average of 17½ pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints. A standard lug weighs about 22 pounds and yields about 7–9 quarts or 15-18 pints. A bushel weighs 48 pounds and yields 16 to 24 quarts. Allow an average of 2½ pounds of fresh peaches 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 a solution of 3 T Lemon Juice per quart of water or in an ascorbic acid solution made of 6 crushed 500 mg tablets of Vitamin C to a gallon of water. Prepare and boil a very light, light, or medium syrup or pack peaches in water, apple juice, or white grape juice.

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 ½-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 ½-inch headspace.

Remove air bubbles and wipe jar rims with a clean, damp paper towel or cloth. Add the sealing lids and ring band. Tighten but do not force. Place the jars into a boiling water canner that is half-full of simmering water. Add additional water, if needed, to cover the tops of the jars by at least one inch. Cover the canner and turn the

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burner to high. When the water begins to boil begin the processing time. Processing times are found in the table on the next page.

Recommended process time for Peaches, halved or sliced in a boiling-water canner					
Style of Pack	Jar Size	Process Time at Altitudes of			
		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

Following Processing: After the processing time is completed, leave the jars in the canner for another 5 minutes. Then lift directly upward and place on a cooling rack or towel. Leave undisturbed to cool for 12- 24 hour. Check to make sure the jars have sealed. Then remove the ring band and wash the jar thoroughly. If jars have not sealed, place in the refrigerator or reprocess with a new sealing lid for the full amount of time.



This handout was extracted from the USDA’s "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, Revised in 2015 Chapter 2 page 19.

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