

***Complete Guide to Home Canning***  
**USDA, NIFA, Agriculture Information Bulletin No. 539**

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**List of Significant Revisions  
(compared to 1994 version)**

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This list has been compiled by Elizabeth L. Andress, Ph.D., Cooperative Extension, University of Georgia. It is not an official USDA document. April 1, 2010.

**Introductory Material**

1. **Acknowledgments** were updated.
2. **Page i** contains (a) a revision to the **Caution** statement about botulism risk in low-acid and tomato foods, (b) a revision to the brand name disclaimer and (c) a new USDA EEO statement.
3. **Page ii** has a revised **Preface** to include the statement, "Research is continually being conducted in areas that affect food preservation recommendations. Make sure your food preservation information is always current with up-to-date tested guidelines."
4. **Page iii** has a revised **Caution** statement in the second paragraph.

**Guide 1: Principles of Home Canning**

5. **Page 1-18** has an addition to Step 9 under "Using boiling-water canners." The statement "Wait 5 minutes before removing jars" has been added to be consistent with the major canning lid manufacturer's advice based on their research on lid functioning and seal formation.
6. **Page 1-20** has revisions to the paragraph on checking dial gauges for accuracy, based on changes in the industry and manufacture of dial gauges.
7. **Page 1-22** has an addition to Step 7 (a continuation on this page from the section, "Using pressure canners"). The statement "Wait 10 minutes, unfasten the lid, and remove it carefully" has been added to be consistent with a major U.S. pressure canner manufacturer's advice, as well the advice from the major U.S. canning lid manufacturer.
8. **Pages 1-26 to 1-27** has revisions to the section, "Identifying and handling spoiled canned food." On page 1-27, the "Detoxification process" has been revised to modify directions about wearing gloves and where to dispose of the boiled food and containers. On page 1-27, the section, "Cleaning up the area" has been added.

9. **Page 1-31** has a revision in the section “Canning without sugar” to include notation of Splenda<sup>®</sup> as an acceptable sugar substitute for canning fruits.
10. **Page 1-35** has an addition to the definition of “Pressure Canner” to include the information that the minimum volume considered to be a canner is one that will contain 4 quart jars. (This is consistent with the information under “Recommended canners” on page 1-17, but repeats the information in a logical place to answer a common question that consumers ask.)

### **Guide 2: Selecting, Preparing, and Canning Fruit and Fruit Products**

11. **New processes added to this Guide:**

Cantaloupe Pickles, page 2-11

Cantaloupe Pickles, No Sugar Added, page 2-12

Cranberry Orange Chutney, page 2-13

Mango Chutney, page 2-16

Mango Sauce, page 2-17

Pears, Asian, page 2-20

Spicy Cranberry Salsa, page 2-23

Mango Salsa, page 2-24

Peach Salsa, page 2-24

Peach Apple Salsa, page 2-25

12. **Page 2-14** has had additional fruits added to the “Important” statement for “Fruit Purees.”

### **Guide 3: Selecting, Preparing, and Canning Tomatoes and Tomato Products**

13. **New processes added to this Guide:**

Tomatillos, page 3-13

Easy Hot Sauce, page 3-16

Cayenne Pepper Sauce, page 3-17

Chile Salsa II, page 3-22

Tomatillo Green Salsa, page 3-22

Tomato Salsa Using Paste Tomatoes, page 3-23

Tomato Salsa Using Slicing Tomatoes, page 3-24

Tomato/Green Chile Salsa, page 3-24

Tomato/Tomato Paste Salsa, page 3-25

Tomato Taco Sauce, page 3-26

14. **Pages 3-15 and 3-21** have a revision to the **Caution:** statement about handling hot peppers in “Mexican Tomato Sauce” and “Chile Salsa.”
15. **Page 3-19 through 3-21** contains new text about safe processing of vegetable salsas.

#### **Guide 4: Selecting, Preparing, and Canning Vegetables and Vegetable Products**

16. **Page 4-15** has a revision to the **Caution:** statement about handling hot peppers for “Peppers.”
17. **Page 4-18** has a **Caution:** statement added about ingredients that could cause underprocessing (and a safety risk) if added when not intended in the food. The following statement has been added: "**Caution:** Do not add noodles or other pasta, rice, flour, cream, milk or other thickening agents to home canned soups. If dried beans or peas are used, they *must* be fully rehydrated first."

#### **Guide 5: Preparing and Canning Poultry, Red Meats, and Seafoods**

18. **Page 5-7** contains some wording change in “Meat stock (broth)” to make it clear that this pack should not include pieces of meat.
19. **Page 5-9** has a warning for “King and Dungeness Crab Meat” that the product quality is poor and freezing is a better option.
20. **Page 5-10** has some revised wording in the title and directions for “Fish in Pint Jars.”
21. **Page 5-11** has a new product added, “Fish in Quart Jars.” It contains a deviation from the usual pressure canner operation methods and these directions must be followed for safety.
22. **Page 5-13** has revised wording for “Smoked Fish” to be consistent with the style for indicating a process deviation as used in Fish in Quart Jars.

#### **Guide 6: Preparing and Canning Fermented Foods and Pickled Vegetables**

23. **Order of products** has been revised and re-organized into Fermented Foods, Cucumber Pickles, Other Vegetable Pickles, Pickled Vegetable Relishes and Pickled Foods for Special Diets.
24. **Caution:** statements about handling hot peppers revised throughout, where they appear.
25. **New processes added to this Guide:**
  - Pickled Asparagus, page 6-13
  - Pickled Carrots, page 6-16
  - Pickled Baby Carrots, page 6-16

Chayote and Jicama Slaw, page 6-17

Bread-and-Butter Pickled Jicama, page 6-18

Pickled Pearl Onions, page 6-20

Pickled Jalapeño Pepper Rings, page 6-23

Pickled Yellow Pepper Rings, page 6-24

Chayote and Pear Relish, page 6-26

Spicy Jicama Relish, page 6-30

Tangy Tomatillo Relish, page 6-31

No Sugar Added Pickled Beets, page 6-32

No Sugar Added Sweet Pickle Cucumber Slices, page 6-33

### **Guide 7: Preparing and Canning Jams and Jellies**

#### **26. New process added to this Guide:**

Golden Pepper Jelly, page 7-10