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K
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PACKING THE JARS

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(
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(1-2
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F
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PROCESSING

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2-3

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PLEASE READ CAREFULLY:

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I
e total time it takes to heat and vent the canner should never be less than 30 minutes. e total time may be more than 30 minutes if you have tightly packed jars, cold sh or larger sized canners.

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For safety's sake,
160 (2 40)
11
10

If the pressure drops below 10 or 11 pounds of pressure,
I 10 11

Write down the time at the beginning of the process and the time when the process will be finished.

PROCESSING TIMES

Weighted Gauge Pressure Canner (10)

160 (2 40)
(A 1,000. 15)

Dial Gauge Pressure Canner (11)

160 (2 40)
(A 2,001-4,000. 12 4,001-6,000. 13
6,001- 8,000. 14)

COOLING DOWN

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DO NOT TIGHTEN LID RINGS.

W

CHECKING THE SEAL

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STORING THE JARS

Note: G
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**FOR SAFETY'S SAKE
HEAT HOME CANNED FISH BEFORE EATING!**

Due to the risk of botulism, it is extremely important that you answer "yes" to all of these questions and that the fish was pressure canned according to the recommendations in this publication. An added measure of safety is obtained if you heat home-canned fish according to the following directions:

1. Is the fish pressure canned according to the recommendations in this publication?
 2. Is the fish heated in a pressure canner? If not, is it heated in a boiling water bath?
 3. If heated in a pressure canner, is it heated for at least 30 minutes at 15 PSI (185 F)?
 4. If heated in a boiling water bath, is it heated for at least 30 minutes at 212 F?
 5. Are the cans in good condition (no rust, no swelling, no leaks)?
 6. Is the fish heated for at least 30 minutes after opening the can?
- *B... T... A... B... 30... D...

www.uaf.edu/ces or 1-877-520-5211/907-474-5211

Julie Cascio, E.S. F... H... F... D... K... L... E... F...

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