



## Home Food Preservation Resources

### Finding recommended research-based recipes

These resources include current research-based recommendations and methods for safely preserving food at home. We highly recommend you use recipes **only** from these resources.

- MSU Extension *Michigan Fresh* Food Preservation Fact Sheets: [https://www.canr.msu.edu/mi\\_fresh/michigan\\_fresh\\_food\\_preservation](https://www.canr.msu.edu/mi_fresh/michigan_fresh_food_preservation)
- *USDA Complete Guide to Home Canning*, August 2015: [https://nchfp.uga.edu/publications/publications\\_usda.html](https://nchfp.uga.edu/publications/publications_usda.html)
- National Center for Home Food Preservation (NCHFP): [www.homefoodpreservation.com](http://www.homefoodpreservation.com)
- *So Easy to Preserve* (6<sup>th</sup> Edition) Order at: <https://extension.uga.edu/publications/detail.html?number=B989&title=so-easy-to-preserve>
- Most recent *Ball Blue Book* – published 2016: [www.freshpreserving.com](http://www.freshpreserving.com)
- Colorado State University Extension *Preserve Smart* app & website: <https://apps.chhs.colostate.edu/preservesmart/>

### MSU Extension Preserving Resources

- Food Preservation website: [https://www.canr.msu.edu/food\\_preservation/](https://www.canr.msu.edu/food_preservation/)
- Home Food Preservation Course (online, self-paced): <https://www.canr.msu.edu/foodpreservation/index>
- Food Safety Hotline (open M-F from 9 a.m. -5 p.m.) Call 877-643-9882 – ask questions related to food preservation
- *Think Food Safety* Facebook page: <https://www.facebook.com/thinkfoodsafetymi/>
- *Think Food Safety* Podcast: [https://www.canr.msu.edu/safe\\_food\\_water/think-food-safety-podcast](https://www.canr.msu.edu/safe_food_water/think-food-safety-podcast)
- Keeping Food Safe videos: <https://www.youtube.com/playlist?list=PLlyGxXr5CUt2WWUsoYoRXbczbPKFbr5xT>
  - Weighted Gauge Pressure Canner, Freeing Air Bubbles, Safe Sanitizing, Using a Dial Gauge Pressure Canner, Fingertip Tight, Using a Water Bath Canner, Calibrating a Thermometer, Measuring Headspace, Acidifying Home Canned Tomatoes, Filling Canning Jars, Using a Thermometer

### Acidifying Tomatoes

The USDA guidelines recommend acidifying tomatoes by adding **bottled** lemon juice or citric acid for a safe home canned product.

To acidify home canned whole, crushed or juiced tomatoes, add: **2 Tablespoons per quart** or **1 Tablespoon per pint** **OR** ½ teaspoon citric acid per quart or ¼ teaspoon citric acid per pint



**Note:** Bacterial spores that can cause botulism cannot produce deadly toxins in a high acid environment, this is why all home canned whole, crushed and juiced tomatoes need to be acidified. A common misconception is that tomatoes are a high acid food, but variety and growing conditions can easily impact the acidity level to the low side of the pH scale.



## Test your dial gauge annually

Pressure canner lids with a **dial gauge** should be tested each year for accuracy. To see if pressure canner lid testing is available in your county, call your [local Extension office](#). For a pressure canner with a dial gauge, follow up with the manufacturer if your lid cannot be tested at your local Extension office. All canners may need replacement parts like a new gasket.



Pressure canner lids with only a weighted gauge do not need to be tested.

Please see contact information and websites for common brands below:

<b>Presto</b>	<b>All American</b>
<p>To send gauge in:</p> <ul style="list-style-type: none"> <li>-Safely package gauge only in a small box with packaging to ensure safe shipping</li> <li>-Make sure name and address is inside the box</li> </ul> <p>Presto will only test gauges from these brands:</p> <ul style="list-style-type: none"> <li>• National</li> <li>• Magic Seal</li> <li>• Maid of Honor</li> <li>• Kook-Kwick</li> <li>• Presto</li> </ul> <p style="text-align: center;">National Presto Industries <i>Attention: Gauge Testing</i> 3925 North Hastings Way Eau Claire, WI 54703</p> <p>1-800-877-0441 (weekdays from 8:00 am-4:00 pm Central time)</p> <p>Website: <a href="https://www.gopresto.com/">https://www.gopresto.com/</a></p>	<p>To test gauge:</p> <p>Contact Wisconsin Aluminum Foundry, 920-682-8627.</p> <p>Website: <a href="http://www.allamericancanner.com/All-American-Pressure-Canners.htm">http://www.allamericancanner.com/All-American-Pressure-Canners.htm</a></p> <p>Parts: <a href="http://www.allamericancanner.com/All-American-Pressure-Cooker-Canner-Parts.htm">http://www.allamericancanner.com/All-American-Pressure-Cooker-Canner-Parts.htm</a></p>

Mirro only offers weighted gauge canners, <https://www.mirro.com/products> or call 800-527-7727.

Replacement parts for pressure canners may be found at local hardware stores or <http://www.pressurecooker-outlet.com/index.htm>