

Pressure Canning Chart for Meats

FOOD	PACK METHOD	PROCESS TIME		DIAL GAUGE CANNER				WEIGHTED GAUGE CANNER	
		Pints	Quarts	Up to 2000 ft	2001-4000 ft	4001-6000 ft	6001-8000 ft	Up to 1000 ft	Above 1000 ft
Chicken or Rabbit (Without Bones)	Raw/Hot	75 min	90 min	11 lb	12 lb	13 lb	14 lb	10	15
Chicken or Rabbit (With Bones)	Raw/Hot	65 min	75 min	11 lb	12 lb	13 lb	14 lb	10	15
Ground or Chopped meat	Hot	75 min	90 min	11 lb	12 lb	13 lb	14 lb	10	15
Strips, Cubes or Chunks	Raw/Hot	75 min	90 min	11 lb	12 lb	13 lb	14 lb	10	15
Meat Stock (Broth)	Hot	20 min	25 min	11 lb	12 lb	13 lb	14 lb	10	15
Soups	Hot	60 min	75 min	11 lb	12 lb	13 lb	14 lb	10	15
Fish	Raw	100 min		11 lb	12 lb	13 lb	14 lb	10	15