

Canning Entry Info Form

Name of Product	_____
Source of Recipe	_____
Year source was published	_____
Page number	_____
OR	
Date accessed online	_____
Website link	_____
Type of Pack (hot/cold)	_____
Processing	_____
(water bath/pressure)	_____
Date of Canning	_____
Altitude	_____
Processing Time	_____
PSI (lbs/sq in)	_____
Recipe Ingredients	_____
and Measurements only	_____

Canning Entry Info Form Example

Name of Product	Sliced Peaches
Source of Recipe	Ball Blue Book
Year source was published	2024
Page number	55
OR	
Date accessed online	_____
Website link	_____
Type of Pack (hot/cold)	Raw Pack
Processing	Boiling Water Canning
(water bath/pressure)	
Date of Canning	9/1/2024
Altitude	6300 feet
Processing Time	40 minutes
PSI (lbs/sq in)	_____
Recipe Ingredients	2 cups peaches
and Measurements only	1/4 cup sugar

Dried Food Entry Info Form

Name of Product	_____
Pretreatment used if any	_____
Method of Drying (oven or dehydrator)	_____
Total Drying Time	_____
Date dried	_____

Dried Food Entry Form Example

Name of Product	<u>Apricots</u>
Pretreatment used if any	<u>Ascorbic Acid Dipped</u>
Method of Drying (oven or dehydrator)	<u>Dehydrator</u>
Total Drying Time	<u>8 hours</u>
Date dried	<u>7/15/2025</u>