

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 10-15 minutes (10-15 minutes)
160 (2-4,000 40 minutes)
 (A 1,000-1,500 15 minutes))

Dial Gauge Pressure Canner (11 10-15 minutes (10-15 minutes)
160 (2-4,000 40 minutes)
 (A 2,001-4,000 12 minutes) 4,001-6,000 13 minutes)
6,001-8,000 14 minutes))

COOLING DOWN

As the jars cool, the lids will contract and the jars will seal. Do not touch the jars until they are completely cooled.

Let the jars cool naturally. Do not move the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

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CHECKING THE SEAL

After 12 hours, check the jars for a seal. (See the instructions for the canner.) Do not touch the jars until they are completely cooled.

If the jars do not seal, do not touch the jars until they are completely cooled. If the jars do not seal, do not touch the jars until they are completely cooled. If the jars do not seal, do not touch the jars until they are completely cooled. 24

10-15 minutes

For more information, see the instructions for the canner. Do not touch the jars until they are completely cooled.

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STORING THE JARS

Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

Note: Generally, the jars will seal within 12 hours. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

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

- 1. Did you buy the fish from a reputable source?
- 2. Did you buy the fish from a source that is licensed to sell fish?
- 3. Did you buy the fish from a source that is licensed to sell fish in the state of Florida?
- 4. Did you buy the fish from a source that is licensed to sell fish in the state of Florida and is a member of the Florida Fish and Wildlife Conservation Commission?

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. If you are heating home-canned fish, it is important that you heat the fish in a pressure canner. Heat the fish at 15 PSI for 30 minutes.
2. If you are heating home-canned fish, it is important that you heat the fish in a pressure canner. Heat the fish at 15 PSI for 30 minutes.
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6. If you are heating home-canned fish, it is important that you heat the fish in a pressure canner. Heat the fish at 15 PSI for 30 minutes.

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

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For more information on home food preservation, visit our website at www.uaf.edu/ces or call 1-877-520-5211. We also have a free booklet, "Home Food Preservation: A Guide to Safe and Successful Canning, Pickling, and Freezing." You can download it from our website or request a free copy by calling 1-877-520-5211. The booklet is available in both English and Spanish. It covers a wide range of topics, including how to choose the right recipe, how to prepare your food, how to can, pickle, or freeze, and how to store and use your preserved food. It also includes information on food safety and how to avoid foodborne illness. The booklet is a valuable resource for anyone who is interested in home food preservation. You can also find more information on our website, including recipes, videos, and articles. We hope you find this information helpful and that you are able to safely and successfully preserve your own food at home.

