



Peaches-Halved or Sliced

CAUTION: Do not use this process to can white-flesh peaches. There is evidence that some varieties of white-flesh peaches are higher in pH (i.e., lower in acid) than traditional yellow varieties. The natural pH of some white peaches can exceed 4.6, making them a low-acid food for canning purposes. At this time there is no low-acid pressure process available for white-flesh peaches nor a researched acidification procedure for safe boiling water canning. [Freezing](#) is the recommended method of preserving white-flesh peaches.

Quantity: An average of 17½ pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds and yields 16 to 24 quarts – an average of 2½ pounds per quart.

Quality: Choose ripe, mature yellow-flesh peaches of ideal quality for eating fresh or cooking.

Please read [Using Pressure Canners](#) and [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: Dip fruit in boiling water for 30 to 60 seconds until skins loosen. Dip quickly in cold water and slip off skins. Cut in half, remove pits and slice if desired. To prevent darkening, keep peeled fruit in [ascorbic acid solution](#). Prepare and boil a very light, light, or medium [syrup](#) or pack peaches in water, apple juice, or white grape juice. Raw packs make poor quality peaches.

Hot pack – In a large saucepan place drained fruit in syrup, water, or juice and bring to boil. Fill jars with hot fruit and cooking liquid, leaving ½-inch headspace. Place halves in layers, cut side down.

Raw pack – Fill jars with raw fruit, cut side down, and add hot water, juice, or syrup, leaving ½-inch headspace.

Adjust lids and process.

Processing directions for canning peaches in a boiling-water canner are given in [Table 1](#).

Processing directions for canning peaches in a dial- or weighted-gauge canner are given in [Table 2](#) and [Table 3](#).

Table 1. Recommended process time for **Peaches**, halved or sliced in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	20 min	25	30	35
	Quarts	25	30	35	40
Raw	Pints	25	30	35	40
	Quarts	30	35	40	45

?

Table 2. Process Times for **Peaches** (Halved or Sliced) in a Dial-Gauge Pressure Canner.

			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time (Min)	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot and Raw	Pints or Quarts	10	6	7	8	9

?

Table 3. Process Times for **Peaches** (Halved or Sliced) in a Weighted-Gauge Pressure Canner.

			Canner Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time (Min)	0 - 1,000 ft	Above 1,000 ft
Hot and Raw	Pints or Quarts	10	5	10

The Arkansas Cooperative Extension Service offers its programs to all eligible persons regardless of race, color, sex, gender identity, sexual orientation, national origin, religion, age, disability, marital or veteran status, genetic information, or any other legally protected status, and is an Affirmative Action/Equal Opportunity Employer.