



# Module 13- Canning of meat

Pathshala  
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# Canning Meat, Poultry and Game

- Low-acid foods
- Processed in a pressure canner to ensure safety.
- It is important to precisely follow the procedures specified for each type of product.

# Safe and Quality Canned



## Meat

- Check dial gauges on pressure canners annually.
- Use only good quality poultry, red meat, and game for canning.
- Chill meat soon after slaughter to 40°F or lower to keep it from spoiling.
- If you are not able to can the meat within a few days of slaughter, freeze it. Keep frozen until ready to can it, and then thaw in a refrigerator.
- Keep all work areas sanitary and meat clean.
- Trim gristle, bruised spots, and fat off meat before canning.
- Vent the pressure canner for 10 minutes before starting the canning process.



# Procedures for Canning Meats

## Chicken or Rabbit

- Choose freshly killed and dressed animals
- Large chickens are more flavourful than fryers
- Chill dressed chicken 6–12 hours before canning.
- Soak dressed rabbits 1 hour in water containing 1 tablespoon of salt per quart and then rinse. Remove excess fat.
- Cut the chicken or rabbit into suitable sizes for canning
- Can with or without bones



- **Hot pack** : Boil, steam, or bake meat until about two-third
  - Add 1 teaspoon salt per quart if desired for taste. Fill jars with pieces and hot broth, leaving 1 ¼ inch headspace.
- **Raw pack** : Add 1 teaspoon salt per quart if desired for taste.



# Ground or Chopped Meat

- Choose fresh chilled meat. With venison
- Add 1 part high quality pork fat to 3 or 4 parts venison before grinding.
- Use freshly made sausage seasoned with salt and cayenne pepper (sage may cause a bitter off-flavour).
- Shape chopped meat into patties or balls or cut cased sausage into 3–4-inch links.
- Cook until lightly browned. Ground meat may be sautéed without shaping.
- Remove excess fat. Fill jars with pieces.
- Add boiling meat broth, tomato juice, or water, leaving 1 inch headspace



# Meat Stock (Broth)

**Beef:** Saw or crack fresh trimmed beef bones to release their flavour.

- Rinse bones and place in a large stockpot or kettle, cover bones with water, cover pot, and simmer 3–4 hours.
- Remove bones, cool broth, and pick off meat. Skim off fat, add meat removed from bones to broth, and reheat to boiling.
- Fill jars, leaving 1 inch headspace.
- Wipe jar rims with a dampened, clean paper towel.



# Chicken or turkey

- Place large carcass bones in a large stockpot
- Cover bones with water, cover pot, and simmer 30–45 minutes or until meat can be easily stripped from bones.
- Remove bones and pieces, cool broth, strip meat from bones, remove and discard excess fat, and return meat to broth
- Reheat to boiling and fill jars, leaving 1 inch headspace.
- Wipe jar rims with a dampened clean paper towel.





# Safety Checklist for canning

- Over-packed jars do not heat as evenly as correctly packed jars.
- Boiling water canners or steamers do not produce temperatures high enough to kill botulism
- Never can in an oven (electric, gas, wood-burning, or microwave).
- Be sure the pressure canner dial gauge is accurate.
- Each time you use a pressure canner, check to see that the petcock and safety valve are not blocked.
- Always exhaust (remove) air from a pressure canner for 10 minutes before letting pressure build.



- Increase pressure at altitudes above 1,000 feet for weighted gauge canners or 2,000 feet for dial-gauge canners to reach the (240°F) for pressure canning.
- Never can meat products for which processing times are not done.
- For an extra guarantee of safety, boil home-canned meats before eating them. At altitudes below 1,000 feet, boil for 10 minutes; add an additional minute of boiling time for each additional 1,000 feet of elevation.



# Process Times for a Dial-Gauge Pressure Canner

	Type of Pack	Jar Size	Process Time	0– 2,000 ft	2,001– 4,000 ft	4,001– 6,000 ft	6,001 – 8,000 ft
<b>Chicken or Rabbit Without Bones:</b>	Hot or Raw	Pints	75 min	11 lb	12 lb	13 lb	14 lb
	Hot or Raw	Quarts	90 min	11 lb	12 lb	13 lb	14 lb
<b>With Bones:</b>	Hot	Pints	65 min	11 lb	12 lb	13 lb	14 lb
	Hot	Quarts	75 min	11 lb	12 lb	13 lb	14 lb
<b>Chile Con Carne</b>	Hot	Pints	75 min	11 lb	12 lb	13 lb	14 lb
<b>Ground or Chopped Meat</b>	Hot or Raw	Pints	75 min	11 lb	12 lb	13 lb	14 lb
	Hot or Raw	Quarts	90 min	11 lb	12 lb	13 lb	14 lb
<b>Strips, Cubes, or Chunks of meat</b>	Hot	Pints	75 min	11 lb	12 lb	13 lb	14 lb
	Hot	Quarts	90 min	11 lb	12 lb	13 lb	14 lb
<b>Meat Stock (Broth)</b>	Hot	Pints	20 min	11 lb	12 lb	13 lb	14 lb
<b>Mincemeat</b>	Hot	Quarts	25 min	11 lb	12 lb	13 lb	14 lb
	Hot	Quarts	90 min	11 lb	12 lb	13 lb	14 lb
<b>Soup</b>	Hot	Pints	60 min	11 lb	12 lb	13 lb	14 lb
	Hot	Quarts	75 min	11 lb	12 lb	13 lb	14 lb
	Hot	Quarts	90 min	11 lb	12 lb	13 lb	14 lb