

Selecting, Preparing and Canning Fruit

Apple Juice

Quality: Good quality apple juice is made from a blend of varieties. For best results, buy fresh juice from a local cider maker within 24 hours after it has been pressed.

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

Procedure: Refrigerate juice for 24 to 48 hours. Without mixing, carefully pour off clear liquid and discard sediment. Strain clear liquid through a paper coffee filter or double layers of damp cheesecloth.

Heat quickly, stirring occasionally, until juice begins to boil. Fill immediately into sterile pint or quart jars or fill into clean half-gallon jars, leaving ¼-inch headspace. For information about presterilizing jars see "[Sterilization of Empty Jars](#)". Adjust lids and process according to the recommendations in [Table 1](#).

Table 1. Recommended process time for **Apple Juice** in a boiling-water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	5 min	10	15
	Half-Gallons	10 min	15	20

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2009.

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