SAMPLE Scheduled Process
Green Tomato Relish

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Authorized supervisor: Justin Time (Wisconsin Acidified Canned Foods training, May 5, 2011)
Commercial pH test results (2 separate batches): 4.03, 4.05

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight (oz)</th>
<th>By Weight (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diced green tomatoes, max size ¼”</td>
<td>400</td>
<td>63.49</td>
</tr>
<tr>
<td>Diced red &amp; yellow peppers, max size ½”</td>
<td>80</td>
<td>12.70</td>
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<tr>
<td>Sugar</td>
<td>56</td>
<td>8.89</td>
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<tr>
<td>Diced yellow onions, max size ¼”</td>
<td>48</td>
<td>7.62</td>
</tr>
<tr>
<td>White vinegar, ≥ 5% acetic acid</td>
<td>40</td>
<td>6.35</td>
</tr>
<tr>
<td>Salt, celery seed, mustard seed</td>
<td>6</td>
<td>0.95</td>
</tr>
<tr>
<td>Total</td>
<td>630</td>
<td>100%</td>
</tr>
</tbody>
</table>

PROCEDURE:
1) Wash jars (8 or 16 oz) and keep warm. Prepare 2-piece lids.
2) Dice green tomatoes, onions, and peppers and add to a large stock pot.
3) Add sugar, vinegar and seasonings to tomato mixture and bring to a boil (212°F), hold for at least 5 minutes, until heated through.
4) Fill hot jars with hot relish mixture, ≥ 180°F (minimum), target temperature is 200°F, leaving ½ inch headspace, and cover with prepared 2-piece lid.
5) Process in a boiling water canner for 20 minutes. Processing time begins when water returns to a boil. Jars must be kept hot ≥160°F while awaiting processing.

[Alternately, this type of processing could be used: Cover with white 1-piece lid with a plastisol liner. Invert jar and hold ≥ 180°F (minimum), for 3 minutes. Check initial temperature by measuring the center of the coldest container in the batch for the first container filled and every 10th container thereafter. Temperature must be ≥ 180°F for at least 6 seconds. Turn jars right-side up.]
6) Allow hot containers to air cool.
7) Check seals.
8) Check pH after equilibration to ensure that pH is under 4.1, with a target of 4.03, or below, before product is shipped. pH is measured after 12 hours (once jars are cool) on a sample that is drained, rinsed with distilled water, and the drained solids blended with distilled water to prepare a slurry. pH of the slurry is measured using a pH meter calibrated the same day with pH buffers 4.01 and 7.00. Any product which does not meet the pH target is set aside for review by a process authority.
9) Record all critical factors and label jars. Label ‘Refrigerate after opening.’

LOT CODE/BEST BY DATE: 1 year forward (product initials). Label jars: Best by 1 Jan 2011 (GTR)

Critical Factors (must be recorded on processing log):
• Max. equilibrium pH ≤ 4.1, target 4.0
• Jar size (glass): 8 oz., 16 oz.; 2-piece closure
• Headspace: ½”
• Minimum fill temperature: 180°F
• Process lethality: 20 min in a boiling water canner