

## PROCESSING LOG - example

Date 12 August 2009 Product/Recipe Green Tomato Relish ID 081209G

Batch # 32 # Jars made/size 60 jars, 16 oz., 1-piece lids

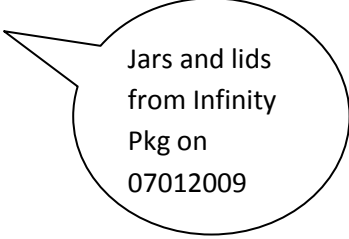
Tomato lot# 081109HVF

Peppers: 081209HVF

Onions: 072909LG

Vinegar: Heinz 5%, purchased 07/21/2009

Spices: Penzy's (July 2009)



Jars and lids  
from Infinity  
Pkg on  
07012009

### Critical Factors

Cook step: pickling solution brought to a boil (212°F) and held for ≥ 5 minutes

Minimum fill temperature: 180°F (actual ≥ 200°F). Jars filled, headspace set, lid applied and placed in canner containing nearly-boiling water. Jars awaiting processing held at ≥ 180°F using a steam table.

Headspace  $\frac{1}{2}$ -inch

Post-packaging: Boiling water canner for 20 minutes. Processing time starts when water returns to a full boil. Start time: 0900 End time: 0920

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Equilibrium pH Test Date 8/13/09

# Jars sealed/size 60 jars (16 oz)– all sealed

Testing Method: pH Meter {Date calibrated 081309}

Equilibrium pH: 4.03 Initials: *J7*

Notes: good electrode

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Distribution Record Lot code: 081209G

12 jars – Madison Farm Market (August 16, 2009)

48 jars – Festival Foods – Madison, WI (August 22, 2009)