

FRUIT AND VEGETABLE YIELD CHART

RAW PRODUCT	APPROX. WT.	JARS YIELDED	LB	JAR
FRUITS				
Apples	48# bushel	16-19 quarts	2¾	Quart
Applesauce	48# bushel	14-19 quarts	3	Quart
Apricots	50# bushel	20-25 quarts	2¾	Quart
Berries (whole)	36# crate	18-24 quarts	1¾	Quart
Cherries (sweet/sour)	25# lug	8-12 quarts	2½	Quart
Figs			2½	Quart
Grapefruit/oranges	65# box		2	Quart
Grapes (whole)	26# lug	12-14 quarts	2	Quart
Nectarines	48# bushel	16-24 quarts	2½	Quart
Peaches (halves/sliced)	48# bushel	16-24 quarts	2½	Quart
Pears (halved)	50# bushel	16-25 quarts	2½	Quart
Pineapple			3	Quart
Plums (halved/whole)	56# bushel	22-36 quarts	2	Quart
Rhubarb	28# lug	14-28 quarts	1½	Quart
VEGETABLES				
Asparagus	31# crate	7-12 quarts	3½	Quart
Beans, fresh lima, shelled	32# bushel	6-10 quarts	4	Quart
Beans, snap green/wax	30# bushel	12-20 quarts	2	Quart
Beets, sliced, cubed, whole, without tops	52# bushel	15-20 quarts	3	Quart
Carrots, sliced, diced w/o tops	50# bushel	17-25 quarts	2½	Quart
Corn, cream style	35# bushel (in husk)	12-20 quarts	2¾	Quart
Corn, whole kernel	35# bushel (in husk)	6-11 quarts	4½	Quart
Mushrooms (whole or sliced)			2	pint
Peas, green or English, in pod	30# bushel	4-6 quarts	4½	Quart
Peppers, hot or sweet	25# bushel	20-30 pints	1	pint
Potatoes, sweet	50# bushel	17-25 quarts	2½	Quart
Potatoes, white (cubed/whole)	50# bag	8-12 quarts	5	Quart
Pumpkin, winter squash, cubed	50# bushel	4-9 quarts	2½	Quart
Spinach/other greens	18# bushel	4-9 quarts	4	Quart

Reference: Complete Guide to Home Canning, AIB 539
 Source: OSU Master Food Preserver Program