

Canning Q & A

Q: Tomatoes are already acidic. Do I really need to add more acid to the tomatoes when I can them?

A: Yes, botulism grows rapidly at a pH of 4.6 and above. Tomatoes have a natural pH of 4.6-4.8. It is recommended to add a small amount of acid (citric acid powder, lemon juice or vinegar) so they can be treated as a food with a pH less than 4.6 for home canning. This extra acid is required for both water bath canning and pressure canning recipes.

For more info visit: <https://go.osu.edu/acidifyingtomatoes>

Remember you can contact your local OSU Extension office if you have food preservation questions:

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