

## PICKLED VEGETABLES

Acidified Food

Shelf Stable

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<p><b>Critical Factors</b> (Must keep records) Maximum pH <math>\leq</math> 3.9 Maximum % solids <math>\leq</math> 55% Minimum Initial Temperature = 100°F Process time <math>\geq</math> 10 minutes for 16 oz. 15 minutes for 24 oz. Process Temp = Boiling water Visual container vacuum</p> <p><b>Product Values</b> pH = 3.82</p>
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INGREDIENTS	WEIGHT (oz)	BY WEIGHT (%)
Vinegar ( $\geq$ 5%)	70.00	22.63%
Water	60.00	19.39%
Fresh Carrots, max size 1/2"	40.00	12.93%
Fresh Cauliflower, max size 1/2"	40.00	12.93%
Fresh Onions, max size 1/2"	32.00	10.34%
Fresh Green Beans, max size 1/2"	32.00	10.34%
Fresh Celery, max size 1/2"	16.00	5.17%
Sugar	12.00	3.88%
Pickling Salt	5.00	1.62%
Prepared Mustard	1.10	0.36%
Celery Seed	0.70	0.23%
Mustard Seed	0.50	0.16%
Turmeric	0.05	0.02%
Crushed Red Pepper	0.04	0.01%
<b>TOTALS</b>	<b>309.39</b>	<b>100.00%</b>

### PROCEDURE:

- 1) Clean and dice or chop vegetables.
- 2) To make brine, blend vinegar and mustard, add salt, sugar, celery seed, mustard seed, and turmeric.
- 3) Fill vegetables into clean, warm jars.
- 4) Fill brine into containers at  $\geq$  195°F and seal. Weight of solids must not be more than 55% of total weight of product in container.
- 5) Check Initial temperature by measuring the center of the coldest container in the batch. (Usually the first container filled). Temperature must be  $\geq$  100°F.
- 6) Process 16 oz containers for 10 minutes or 24 oz containers for 15 minutes in boiling water bath. Timing starts when water returns to boiling. Containers must be completely submerged at all times. Allow hot containers to air cool.
- 7) Container size/ type: 16 oz or 24 oz./ glass with plastisol lined metal lids.
- 8) Label "**Refrigerate after opening**".
- 9) Check pH after equilibration or before shipping to be sure it is 3.9 or lower.

**NOTE:** Always use the same or greater acid strength vinegar to ensure proper pH of finished product.

**NOTE:** Keep records in ink of pH, fill temperature, process time and temperature.

**NOTE:** Any changes to this formulation or procedure should be approved in writing by a processing authority.