## **On-Farm Processing Tools and Resources**

## **Canning Guides and References**

Web sites

• National Center for Home Preservation:

http://www.uga.edu/nchfp/index.html

• Penn State University Resources for Safe Food Preservation http://foodsafety.cas.psu.edu/preserve.html

• Fresh Preserving (Ball/Kerr) www.freshpreserving.com

## **Books**

- Putting Food By, by Janet Greene, Ruth Hertzberg, and Beatrice Vaughan (a 5<sup>th</sup> edition was published in May 2010)
- So Easy to Preserve, University of Georgia, www.uga.edu/setp (mail order form found here)
- Ball Blue Book Guide to Preserving: 100th anniversary edition, http://www.kitchenkrafts.com/
- Ball Complete Book of Home Preserving by Judi Kingry

## Sanitation and safe food processing practices

- Good Manufacturing Practices Applied to the On-Farm Kitchen Link to document
- State licensed drinking water testing laboratories in Connecticut http://www.ct.gov/dph/lib/dph/environmental health/environmental laboratories/pdf/Ins tateLaboratoriesCertifiedtoTest DrinkingWater.pdf
- Labeling for food processors

Link to document

Sample Home Acidified Foods/Jam/Jelly Production Record

Link to document

pH Testing (Food) Laboratories in Connecticut (source: ct.gov/dcp)

Alliant Food Safety Labs 1055 Farmington Ave. Farmington, CT 06032-1573 (860) 674-8126

Northeast Laboratories Inc. 129 Mill Street Berlin, CT 06037 (860) 828-9787

