

Master Food Preserver Resources

- **The National Center for Home Food Preservation** is your source for current research-based recommendations for most methods of home food preservation.
 - <https://nchfp.uga.edu/index.html>
 - https://nchfp.uga.edu/publications/publications_usda.html
- **Recipe Card Library** This collection of research-based recipes from University Extension offices and Ball provides a variety of ways to preserve your fresh produce. Research on food preservation is ongoing – recommendations may have changed over the years if you've been canning for a while.
 - http://mfp.ucanr.edu/Resources_/Recipes_and_Information/Recipe_Card_Library/
- **Penn State Extension - "Let's Preserve"**
 - <https://extension.psu.edu/food-safety-and-quality/home-food-safety/food-preservation>
- **"So Easy to Preserve"** Chapters in the 388-page book include *Preserving Food, Canning, Pickled Products, Sweet Spreads and Syrups, Freezing and Drying*. There are 10 new products and 2 revised product recommendations in this edition.
 - <https://setp.uga.edu/>
- **University of Alaska Cooperative Extension**
 - <https://www.uaf.edu/ces/foodhealth/>
- **Ball (Jarden Home Brands)**
 - <https://www.freshpreserving.com/>
- **Cornell Cooperative Extension**
 - <http://ccesaratoga.org/nutrition-food/food-preservation>
- **Pomona's Universal Pectin**
 - <https://pomonapectin.com/category/recipes/>
- **Video Library** This collection of videos from University Extension offices nationwide provides online educational materials on the following food safety and preservation topics.
 - http://mfp.ucanr.edu/Resources_/Video_Library/
- **Publications Library** This collection of documents from University Extension offices nationwide provides online educational materials on the following food safety and preservation topics.
 - http://mfp.ucanr.edu/Resources_/Extension_Document_Library/
 - **Pressure Canning Gauge Testing** is critical to ensure low-acid food is not under processed and unsafe to eat. Presto pressure canner dial gauges need to be tested annually to ensure they are accurate. Find which UCCE offices test gauges.
 - http://mfp.ucanr.edu/Resources_/Pressure_Canning_Gauge_Testing/



- **COVID-19 Safety Requirements** for UC ANR programs and volunteers focus on keeping our volunteers and the public safe.
 - http://mfp.ucanr.edu/Resources_/COVID-19Safety/
- **Cottage Food Operations (CFOs)** are private-home kitchens used by individuals to prepare and/or package certain non-potentially hazardous foods under the Cottage Foods bill. While UC Master Food Preservers don't give advice on CFO products since they are for commercial use, we encourage people to learn more about the program.
 - <https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/FDBPrograms/FoodSafetyProgram/CottageFoodOperations.aspx>
- **UC Food Safety** includes many links to presentations, publications, and other websites with information related to the production, harvest, and processing of foods. The emphasis is on microbial food safety but many other subjects related to food such as biotechnology, food quality and food security are also addressed.
 - <https://ucfoodsafety.ucdavis.edu/>

