

## Recipes

**DATCP strongly encourages the use of standardized recipes for canning allowable products. It is recommended, that you use recipes and processes from:**

- The Ball Blue Book (available in bookstores and online)
- The Ball Complete Book of Home Preserving (available in bookstores and online)
- The Ball web site
- The National Center for Home Food Preservation web site
- The University of Wisconsin-Madison (UW-Madison), Division of Extension website

## Testing pH



**DATCP strongly recommends testing your finished product for equilibrium pH to ensure it is 4.6 or lower**

- Test the first batch of each recipe you make during the production season.
- Review the UW-Madison, Division of Extension information about pH and choosing a pH meter.
- Ensure the pH meter is properly calibrated on the day of use.
- Alternatively you may use short-range paper pH test strips (litmus paper) if the product normally has a pH of 4.0 or lower and the paper's range includes the pH of 4.6.

## Record-keeping

**DATCP strongly recommends keeping a written record of every batch of product made for sale, to include the following:**

- Name of the product
- Recipe, including procedures and ingredients
- Amount canned and sold
- Canning date
- Sale dates and locations
- Gross sales receipts
- Results of any pH test

## Sanitation

**While inspection is not required, all customers expect good sanitation. Please use the following basic guidelines to meet your customers' expectations:**

- Use clean equipment that has been effectively sanitized prior to use
- Clean work surfaces with soap and water followed by a solution of bleach water before and after use
- Keep ingredients separate from other unprocessed foods
- Keep household pets out of the work area
- Keep walls and floors clean
- Have adequate lighting
- Keep window and door screens in good repair
- Wash hands frequently while working
- Consider annual testing of water if using a private well

## More Information

### Legal and licensing requirements:

Wisconsin Department of Agriculture, Trade and Consumer Protection:

- Phone: (608) 224-4923
- Email: [datcpdfslicensing@wi.gov](mailto:datcpdfslicensing@wi.gov)
- Website: <https://datcp.wi.gov>

### Canning processes and recipe information:

- UW-Madison, Division of Extension:
  - Phone: (608) 263-7383
  - Website: <https://fyi.extension.wisc.edu/safepreserving>
- UW-Madison, <https://foodsafety.wisc.edu>
- National Center for Home Food Preservation, <https://nchfp.uga.edu/>



### Wisconsin Department of Agriculture, Trade & Consumer Protection

Division of Food and Recreational Safety  
2811 Agriculture Drive, PO Box 8911  
Madison, WI 53708  
<https://datcp.wi.gov>

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# Selling Home-Canned Foods



## Do It Safely and Legally

Wisconsin Department of Agriculture, Trade and Consumer Protection

Wisconsin Act 101, commonly referred to as the Pickle Bill of 2010, allows you to sell certain home-canned foods without a license under certain limited circumstances.

It is important to remember that all food processors are legally liable for what they sell, regardless of licensing.

Please note that this is a narrow exception to the law; **most foods sold in Wisconsin must be produced in a licensed facility.**



## Products You Can Sell without a License



**Home-canned fruits and vegetables that are naturally acidic or have been acidified by pickling or fermenting.**

The products have a pH of 4.6 or lower. This is a measure of acidity. The lower the pH number, the more acidic the food.



**Examples of allowable canned products:**

- Pickled fruits and vegetables (not refrigerator pickles)
- Salsas and chutneys
- Sauerkraut and kimchi (also spelled kimchee or gimchi)
- Fruit-based jams and jellies
- Cherries, peaches, applesauce, and other fruits



## Products You Must Have a License to Sell

**Processed fruits or vegetables with a pH higher than 4.6.**

**Other processed products (not fruits or non-vegetables) regardless of pH level.**

This includes the following: Fish, meat, pickled eggs, lemon curd, pesto, or dressings.

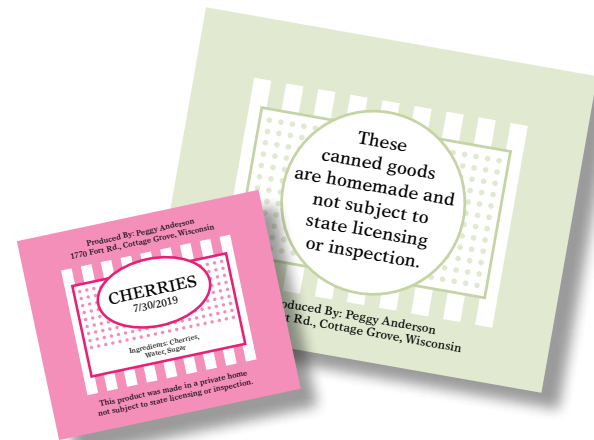
For information about the sale of baked goods, visit the Department of Agriculture, Trade and Consumer Protection's (DATCP) website at [https://datcp.wi.gov/Pages/Licenses\\_Permits/HomeBakers.aspx](https://datcp.wi.gov/Pages/Licenses_Permits/HomeBakers.aspx), or contact a DATCP licensing consultant at 608-224-2740.

### Sales Permitted

- No more than \$5,000 per year per person
- Retail only (direct from producer to consumer)
- Only at community or social events, flea markets or farmers' markets in Wisconsin

### Sales NOT Permitted

- Out of your home
- Wholesale (to be sold later by someone else)
- On consignment
- Via the internet or out of state
- Exempt foods (pickle bill products) sold along with licensed foods



## Signs and Labels Required

**Sign at the point of sale, stating the following "These canned goods are homemade and not subject to state inspection."**

Product labels **must** include:

- Name and address of the person who did the canning
- Date of canning
- Statement: "This product was made in a private home not subject to state licensing or inspection."
- All ingredients in descending order of prominence, including the common name for any ingredient that originates from milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans or sesame as these are ingredients that can cause severe allergic reactions in some people, who must be able to recognize when they are present.