

# REASONS FOR FAILURE IN CANNING

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## WEBER COUNTY FOOD PRESERVATION FACT SHEET

### LOSS OF LIQUID . . .

#### VEGETABLES

- 1) Packing food too tightly in jar
- 2) Filling jars too full (will start siphoning affect)
  - a. Fill non-starchy food to within 1/2" of top
  - b. Fill starchy food to within 1" of top
  - c. Fill liquid for all vegetables - 1/2" of top
- 3) Too high pressure
- 4) Fluctuation in pressure (sudden lowering)
- 5) Leakage of steam at petcock or around lid of cooker
- 6) Opening petcock before gauge returns to zero

#### FRUIT

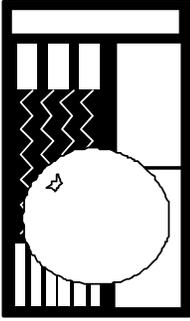
- 1) Filling jars too full
  - a. Raw pack - syrup and fruit to within half-inch of top
  - b. Hot pack - syrup and fruit to within half-inch of top
- 2) Water in water-bath cooker doesn't cover tops of jars
- 3) Boiling the water too hard during processing
- 4) Not getting air bubbles out of jars

### WHY FRUIT TURNS DARK . . .

- 1) Fruit not processed long enough
- 2) Temperature not high enough
  - a. Water not at rolling boil at beginning of processing
  - b. Water not kept at rolling boil throughout processing time
- 3) Time was inaccurately counted
  - a. Started time before rolling boil
  - b. Failed to check time table
  - c. Failed to make adjustment for altitude
- 4) Boiling water level not one inch above top of jars throughout entire processing time (fruit at top turns dark)
- 5) Packing fruits that should be precooked (pears, apples, pineapples)



## WHY FRUIT FLOATS...



- 1) Using overripe fruit
- 2) Packing fruit too loosely in the bottle
- 3) Using too heavy syrup
- 4) Processing too long
- 5) Using too high of a temperature for processing

## WHY JARS DO NOT SEAL...

- 1) Using make-shift supplies
  - a. Lids are not accurate width or ride on edge of jar
  - b. Sealing edges are not level - have dips
  - c. Used one piece caps instead of screw band
- 2) Using screw bands that are not in good condition (dents, rusty spots or pried up edges)
- 3) Not screwing band tight against sealing edge before processing
- 4) Using jars with nicks or cracks on sealing surface or have sharp sealing edge
- 5) Failure to wipe seal clean (can permit air to seep back into jar)
- 6) Food, seeds, or grease lodged between lid and jar when liquid is lost during processing (prevents seal or responsible for release of seal later)
- 7) Lack of heat

## WHY FOOD SPOILS...

### 1) **Pressure Canning Methods**

- a. Pressure cooker not accurate (incorrect temperature) - should be tested once a year
- b. Failed to exhaust pressure cooker for 10 minutes
- c. Failed to make altitude adjustment
- d. Failed to keep pressure accurate - less than 10 pounds of pressure will not sterilize bacteria in vegetables and meats



### 2) **Boiling Water Bath Canning Methods**

- a. Not having water at rolling boil when jar is placed in canner
- b. Not having water 1" above jars entire processing time
- c. Not keeping water at rolling boil the entire processing time
- d. Not processing for correct time of product being canned

### 3) **Improper Processing Methods**

- a. Failed to take jars out of processor when time was finished
- b. Failed to properly cool jars after processing (1" between jars)

