



Lewis County

Master Food Preservers

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and
Preservation



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<https://extension.wsu.edu/lewis/mfpmaterials/>

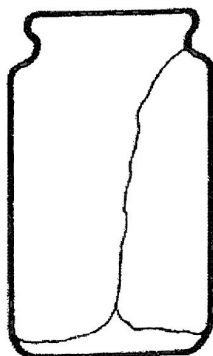
Jar Breakage

- Don't use commercial food jars (such as mayonnaise jars) for home canning. They are not manufactured to be heat processed. They can have less glass and prone to breakage.
- In nearly all cases, the sealing surfaces of commercial food jars are designed specifically for their original lids. Therefore, these jars may not be compatible with standard canning lids, which could result in spoilage of home canned foods. Standard canning lids are made specifically to fit standard canning jars.
- Normal usage over time will affect the condition of the glass. Old jars may be more prone to breakage.

Problem

Thermal Shock Breakage

Characterized by a crack running around the base or lower part of the jar and sometimes extending up the side.



Possible

1. Filling cold jars with boiling food and liquid.
2. Filling jars with cold food, water or syrup.
3. Not using a rack in boiling water or pressure canner.
4. Setting hot jars to cool on a cold surface.
5. Setting hot jars to cool in a cold draft.
6. Splashing hot jars with cold water.
7. Glass damaged by cleaning jars with soap impregnated steel wool.
8. Glass damaged by using a metal utensil to remove air bubbles.

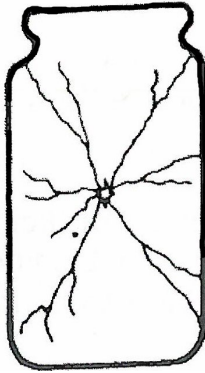
Possible Solutions

1. Jars must be kept hot until ready to fill.
2. Food must be kept at least room temperature and liquid must be boiling.
3. Jars must be kept at least ½ inch above the bottom of canner during processing.
4. Set jars 1 inch apart on a rack or towel to cool.
5. Cool jars at room temperature, away from drafts.
6. Cool jars where they cannot be accidentally splashed with water.
7. Use non-abrasive sponges and cleaners when washing jars.
8. Use a nonmetallic utensil to remove air bubbles.

Problem

Impact Breakage

Characterized by cracks radiating from the point of contact.



Possible

1. Using jars that have been roughly handled in transportation or home use.
2. Dropping, hitting or bumping glass jars.
3. Glass damaged by cleaning jars with soap impregnated steel wool.
4. Glass scratched by dirt or sand on food, such as pickles.
5. Glass scratched by jewelry.
6. Glass damaged by using metal utensils to pack food or to remove food for serving.
7. Glass damaged by using a metal utensil to remove air bubbles.

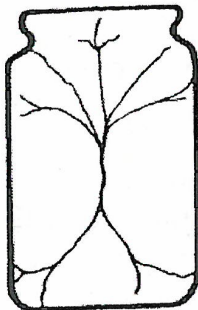
Possible Solutions

1. Handle glass jars carefully.
2. use non-abrasive sponges and cleaners when washing jars.
3. Wash all produce thoroughly to remove dirt and sand.
4. Remove jewelry when handling jars.
5. Use nonmetallic utensils to pack and remove food from jars.
6. Use a nonmetallic utensil to remove air bubbles.

Problem

Pressure Breakage

Characterized by the origin of the break on the side. It is a vertical crack which divides into 2 forks.



Possible

1. Using the oven to process home canned foods.
2. Not enough headspace to allow food to expand during processing or freezing.
3. Fluctuating heat during pressure canning.
4. Moving petcock or weighted control before all pressure has been released.
5. Force-cooling pressure canner with cold water or air.

Possible Solutions

1. Always use Boiling Water Canner or Pressure Canner as recommended per recipe.
2. Always follow headspace directions as per recipe.
3. Maintain even heat and constant pressure during pressure processing.
4. Do not disturb pressure canner while cooling.
5. Allow pressure canner to cool naturally at room temperature.

