**REASONS FOR FAILURE IN CANNING**

**WEBER COUNTY FOOD PRESERVATION FACT SHEET**

**LOSS OF LIQUID . . .**

<table>
<thead>
<tr>
<th>V E G E T A B L E S</th>
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<tbody>
<tr>
<td>1) Packing food too tightly in jar</td>
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<tr>
<td>2) Filling jars too full (will start siphoning affect)</td>
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<tr>
<td>a. Fill non-starchy food to within 1/2&quot; of top</td>
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<tr>
<td>b. Fill starchy food to within 1&quot; of top</td>
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<tr>
<td>c. Fill liquid for all vegetables - 1/2&quot; of top</td>
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<td>3) Too high pressure</td>
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<td>4) Fluctuation in pressure (sudden lowering)</td>
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<tr>
<td>5) Leakage of steam at petcock or around lid of cooker</td>
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<td>6) Opening petcock before gauge returns to zero</td>
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**FRUIT**

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

*Utah State University is an equal/opportunity/affirmative action employer.*
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)