



GUIDELINES FOR CANNING LIDS AND JARS.

TWO – PIECE CAPS

2- piece caps consist of a lid and a metal screw band. They are made specifically for use with modern day home canning jars and are most commonly used.

The underside edge of the lid has a rubber like sealed cap that softens when it is heated. This lid adheres to a clean jar and rim and creates a vacuum seal after the heat-processing period. **Lids are not reusable.**

The screw band holds the lid in place during the processing period and secures it in place when storing an opened jar in the refrigerator.

Screw bands may be used as long as there are no signs of corrosion or rust and they are not out of round or dented.

HOME CANNING JARS

To ensure safe home canning today, use only jars approved for home canning and made from tempered glass. Tempering is a treatment process for glass that allows the jars to withstand the high heat.

Use jars and 2-piece caps made for home canning. Discard any jars that are cracked or nicked.

Never use sealing lids a second time. **Always use new lids.** The sealant on the underside of the lid is good for only one processing.

PREPARING YOUR JARS, LIDS, AND SCREW BANDS

1. Inspect your jars, lids and screw bands for any defects
 - Jars: – check the jar edges for any nicks, chips or cracks in the glass, discarding any jars with these defects. Ensure no stains or food residue
 - Screw Bands: You may use these if they are not warped, corroded, or rusted. Discard defective bands or “out of round (bent or not completely round)”



- Lids: All lids must be new. Lids are not reusable. Check the sealant on the underside of each lid for evenness.
2. Wash the jars, lids and screw bands in hot, soapy water.
 3. Rinse all the washed items well, removing all soapy residue.
 4. Place the metal disc part of the lids in boiling water for 5 minutes immediately before using. This sanitizes the lids and softens the sealing compound so an airtight seal is formed. Remove the metal disc from the boiling water and center it on the jar rim. Apply the screw band just until it is fingertip tight.

When cooling, the air will contract and the lid “snaps” down creating an airtight vacuum seal. If the lid is too tight, air cannot escape from the jar, possibly resulting in a failed seal, which could cause food spoilage.

N. B. It is important to follow the directions for use on lids and jars provided by the manufacturer. Each brand of lid may be treated differently. **Never reuse lids from commercially canned foods for home canning.**

For further information on canning, lids and jars please contact the following:

www.homecanning.com

www.FCS.uga.edu/extension/food

Food Safety Line @ 1-800-892-8333