

EXTENSION EXPLORES

# SAFETY

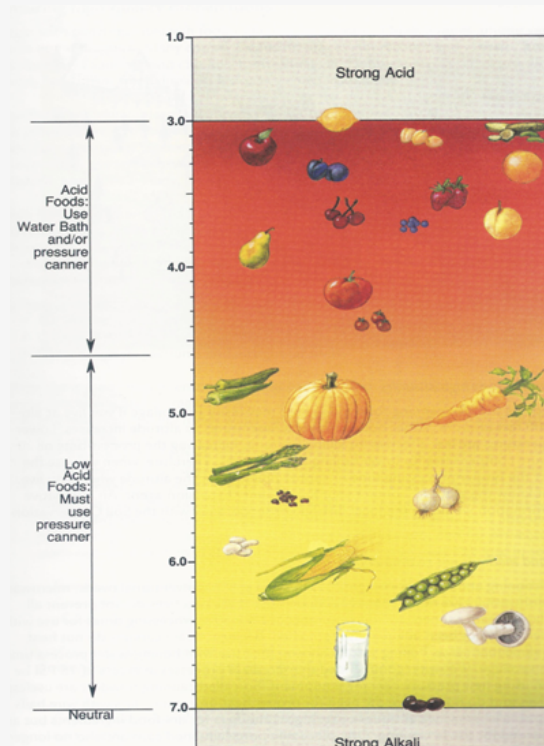
## *While Preserving Foods*



### WHEN DO I USE A PRESSURE CANNER?

Fruit (except figs and tomatoes) have a low pH—they are higher in acid. Higher acid foods can be safely canned using a water-bath canner.

Vegetables and meat (including stocks and soups) have a high pH—they are lower in acid. Lower acid foods need to be canned in a pressure canner. Using a water-bath canner is not safe for these foods.



### HIGH ALTITUDE ADJUSTMENTS

As altitude increases, water boils at lower temperatures. The lower temperatures are less effective for killing bacteria. Pressure must be increased in a canner when you are in an altitude of over 1,000 feet.





## DIAL GAUGE TESTING

Dial gauge canners should be tested annually for gauge accuracy. If your gauge reads more than 2 degrees difference, you will need to replace your gauge.

Call your local UT Extension Agent to have your gauge tested today.

## VENTING YOUR CANNER

Air trapped in a canner can lower the temperature and result in under processing. To vent a canner you leave the vent port uncovered and heat a filled canner with the lid locked in place. As the water boils, it generates steam through the vent port. When the steam begins to escape, set a timer for 10 minutes. After 10 minutes, close the vent port by covering it with a weight.



## DISCARDING SPOILED PRODUCE

Vegetables are considered IMPROPERLY canned if any of the following are true:

- The food was NOT processed in a pressure canner.
- The gauge of the canner was INACCURATE.
- Up-to-date researched processing times and pressures were
- NOT used for the size of jar, style of pack and kind of food being processed.
- Ingredients were added that were NOT in an approved recipe or the proportions of ingredients were CHANGED.
- The processing time and pressure were NOT correct for the altitude at which the food was canned.

**DO NOT TASTE OR USE CANNED VEGETABLES THAT SHOW ANY SIGNS OF SPOILAGE!**  
**ALL SPOILED CANNED FOODS SHOULD BE DISCARDED IN A PLACE WHERE THEY WILL NOT BE EATEN BY HUMANS OR PETS.**  
**SPOILED OR SUSPECT JARS OF VEGETABLES THAT ARE STILL SEALED SHOULD BE WRAPPED SECURELY IN A HEAVY PLASTIC GARBAGE BAG.**  
**SURFACES THAT COME IN CONTACT WITH SPOILED OR QUESTIONABLE CANNED**  
**VEGETABLES OR THEIR LIQUID SHOULD ALSO BE CLEANED UP, TAKING CARE TO AVOID CONTACT WITH SUSPECT FOODS OR LIQUIDS.**