

CLOVER SAFE #48



*Photograph Courtesy of the
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SAFE CANNING PRACTICES

A successful canning operation involves: (1) using heat to thoroughly destroy microorganisms that naturally occur in foods and on food container surfaces and (2) preventing reintroduction of microorganisms by completely sealing the sterilized food and container interior/lid bottom from the atmosphere. Implementing careful and thorough food preparation and processing techniques produces a safe and successful canning operation that will result in healthy and tasty food products for the consumers' enjoyment.

For additional information about canning safety, go to the Clover Safe note at:

<http://ucanr.org/cloversafe>.

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