

Preserve It: Canning Basics



Bubbles in Canning Jars

SOME BUBBLES ARE BAD NEWS

It's not uncommon to see tiny bubbles in glass canning jars; these are generally not a concern. But large bubbles in the glass are manufacturing defects. They indicate weak points in the walls of the jars which could spell trouble during the canning process – there is a good chance of the jar breaking. This is one of the reasons that all new canning jars should be carefully inspected before being used. Check for bubbles, chips, cracks, and manufacturing debris, and then wash the jars.



For further information on canning, visit the National Center for Home Food Preservation (NCHFP) at <https://nchfp.uga.edu> or contact your local Cooperative Extension office.

Brought to you by the UCCE Master Food Preservers of El Dorado County
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