



FOOD SAFETY:

Whatcom County Master Food Preservers & Safety Advisors
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<http://whatcom.wsu.edu>

Buckled or Creased Lids

There are several reasons why a lid might buckle when processing either in a boiling water canner or a pressure canner. Any one or a combination of more than one of the following conditions can cause buckling of lids:

1. Tightening the screw bands too tight. To prevent over tightening, tighten the screw band with your fingers and NOT with the palm of your hand resting on the lid.
2. Filling the jars too full.
3. Not following the correct pre-heating process for the brand of lids used.
4. Using the raw pack method for starchy vegetables.
5. A steam leak from the pressure canner lid.
6. Cooling the pressure canner with water or cool air.
7. Using a jar with a mouth that is too large for the lid (such as a mayonnaise jar).

If the food was processed correctly and the lids remain sealed, then even if the lids buckle, the safety of the home canned food will not be affected. When using home canned products, it is recommended to visually inspect the jars before use. Also, on all low acid foods, remember to boil your product for at least 10 minutes before eating to make sure you have killed any bacteria which may have grown in the home canned goods.

For more information on any of the above situation you may have questions on or need more information, please call the Whatcom County WSU Extension at 360/676-6736.