

CROWD saucing

Checking your bottles have sealed after water bath preserving



How to test bottle seals

Most lids will seal with a "pop" sound while they're cooling, as the lid gets sucked down by the vacuum created by the contents cooling and contracting inside the bottle. After cooling the bottles for 12 to 24 hours, test seals with one of the following options (do not test the bottles while they are still hot!):

- Press the middle of the lid with a finger or thumb. If the lid springs up when you release your finger, the lid is unsealed.
- Tap the lid with a teaspoon. A clear ringing sound means a good seal.
- Hold the bottle at eye level and look across the lid. The lid should be concave (curved down slightly in the centre). If the centre of the lid is either flat or bulging, it may not be sealed.

If a bottle is not sealed, refrigerate it and use the unspoiled food within two to three days. Other options are to reprocess (see below) the food within 24 hours or to freeze it.

Reprocessing bottles that have become unsealed

If a lid fails to seal on the bottle by the time a home-canned bottle reaches room temperature (normally within 12 to 24 hours of preserving), remove the lid and check the bottle-sealing surface for any faults of sauce that have boiled up and stopped the seal from sealing. If necessary change the bottle, add a new, properly prepared lid, and reprocess within 24 hours using the same processing time in the passata method.

