Canning Jar Two-Piece Lid & Band Recommendations:

WHY LIDS BUCKLE, CREASE OR BULGE:

Country Classics brand two-piece lids are made to release pressure by venting air from the jar during the canning process. When lids do not vent, the pressure builds up and the lids buckle, crease or bulge and could prevent a proper seal.

HOW TO PREVENT LIDS FROM BUCKLING, CREASING, AND BULGING:

- Do not overtighten bands, this may result in buckling.
- Do not boil lids before use as this will soften the sealing material and could prevent proper venting and result in a buckled lid or seal failure.
- Always follow manufacturer's instructions and apply bands fingertip tight until resistance is felt.

HOW TO PREVENT LIDS FROM UNSEALING OR NOT SEALING AT ALL:

- Do not over tighten the band before the canning process, fingertip tight only.
- Do not overfill, always check for correct spacing between the lid and food as this could result in seal failure.
- Always clean and check rim of the jar for debris before attaching the lid, as this could result in seal failure.
- Do not reuse lids.

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