

Jarden Home Brands is introducing some new jars for 2017-2018. Some of these jars are for both canning and storage. Other jars are for storage only. Below are pictures of the new jars and their uses.

Ball® Collection Elite Spiral Jars



Regular mouth, Pint, 16 oz
Wide mouth, Pint and three-quarters, 28 oz
(use as a quart jar!)
For canning and general storage
4 jars per package

Ball® Smooth-sided Jars



Regular mouth, Pint, 16 oz
Regular mouth, Quart, 32 oz
Wide mouth, Quart, 32 oz
For canning and general storage
12 jars per package

Ball® Mini Storage Jars



Mini jar, 4 oz
NOT for canning, general storage ONLY
4 jars per package

Ball® Collection Elite® Sharing Mason Jars



Regular mouth, Pint, 16 oz
For canning and general storage
4 jars per package

Ball® Sure Seal Bail Storage Jar



NOT for canning, general storage ONLY
14 oz and 38 oz sizes
1 count

Ball® Collection Elite® Amber Glass Mason Jars



Wide mouth only
16, 32, and 64 oz
4 count for 16 and 32 oz; 2 count for 64 oz

For more information on these items and all other products from Jarden Home Brands, go to <http://www.freshpreserving.com/>

Prepared by: Karen Blakeslee, M.S., Extension Associate, Department of Animal Sciences and Industry, K-State Research and Extension

Source: Ball® Canning; Newell Brands; Jarden Home Brands

Disclaimer: Reference to any specific commercial products, process, service, manufacturer, or company does not constitute its endorsement or recommendation.

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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New Ball® Sure Tight™ Lids – 2017

The Ball® brand is introducing new canning lids for 2017. These lids will start appearing in stores where canning supplies are sold in May 2017. These lids will replace all Ball® and Kerr® lids. Current lid supplies are safe to use and will be sold until they are gone.

Information from the Manufacturer

- Most significant performance improvement for home canning lids in 30 years.
- Twice the tinplate coating compared to current lids. They do not feel or look heavier than current lids.
- Additional rust resistance.
- Longer lasting seal, up to 18 months when following a tested and approved recipe.
- No need to heat lids prior to placing on filled jars. Wash lids in warm, soapy water and rinse prior to use.
- No canning processing adjustments needed. Always use tested and approved recipes for safe home canning.
- All canning lids are for **one canning use ONLY!**
- All lids are best used within five years of purchase.
- Freezer safe.
- Lid is printed with a spot to record the date the food was processed.
- BPA free.
- Made in the USA.
- For more information, see <https://www.freshpreserving.com/canning-lids-101.html>



The USDA recommends that for best food quality, store home canned foods in a clean, cool, dark, dry location at a temperature between 50 and 70°F. It is also recommended for food quality purposes that you can no more food than you will use within a year; however, there is no specific shelf life for home canned foods.

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Source: Ball® Canning; Newell Brands; National Center for Home Food Preservation, Dr. Elizabeth Adress, University of Georgia Extension

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