

Sterilisation & hygiene

Sterilisation Methods:

Essential for the preserving process, sterilisation is required to remove all bacteria, yeasts, fungi and organisms from the jar so that when you use it for preserving, the food will remain fresh within the vacuum.

There are two methods you can use for sterilising Kilner clip top jars and Kilner preserve jars, lids and seals and it is up to you which method you choose but we recommend the water bath method as the most suitable.

The first process of sterilisation, regardless of which method you choose, is to check the jars thoroughly for damage such as cracks, breaks, and chips. If you find any of your jars are damaged you must discard them.

Next you need to thoroughly wash your jars, inside and out, in hot soapy water and rinse in boiled water

Now follow one of the following 2 sterilisation methods below. It is important that you only sterilise your jars and lids or seals a short time before you are ready to fill them to ensure they remain warm for the filling process.

Method 1: Water Bath

Step 1: Remove the lids or rubber seals from your jars and put to one side. Next place the jars into a Kilner jam pan and fill with water until jars are covered. Bring to the boil and keep at the maximum temperature for 10 minutes, turn the heat off and cover the pan to keep the jars warm until you are ready to fill them.

Step 2: Place vacuum seal lids or rubber seals in a small pan and fill with 4 inches of water, heat and simmer at 82 degrees for 10 minutes, turn the heat off and cover the pan until you are ready to seal the jars.

Method 2: Dishwasher

Step 1: Remove the lids or rubber seals from your jars and place everything into the top rack of your dishwasher and run it on a hot wash. No detergent or cleaning solutions should be used.

Step 2: Time your dishwasher cycle to finish just as you are ready to fill the Kilner jars or leave the jars and lids or seals inside the dishwasher to keep warm until you are ready to fill them.

NOTE:

Important: Do not attempt to sterilise your Kilner bottles and jars by pouring boiling water into them

Always take care when handling hot jars and lids, please use the appropriate equipment such as Kilner jam jar tongs or oven gloves.