CANNING PROBLEMS AND SOLUTIONS – MEAT

PROBLEM	CAUSE	SOLUTION
Loss of liquid during processing	Lowering pressure in canner suddenly after processing	Let pressure drop to zero naturally and wait 2 minutes before opening
	Fluctuating pressure during processing in pressure canner	Maintain constant temperature during processing
	Failure to work out air bubbles	Run a spatula between food and jar to remove bubbles
	Improper seal	Check jar rims and clean edges, follow manufacturers directions for lids
	Jars not covered with water in water bath canner	Jars should be covered with 1-2 inches of water during processing
	Starchy foods absorbed liquid	No solution
	Food packed too tightly can cause boil over during processing and siphoning	Leave proper headspace
	Food not heated prior to packing	Use hot pack method
Imperfect seal	Chips or cracks in jars	Examine jars carefully by rubbing finger around the mouth of the jar
	Failure to follow manufacturer's directions	Follow directions
	Particles left on mouth of jar	Wipe with clean, damp cloth to remove particles that prevent a good seal
	Using old closures	Do not reuse lids or rusty bands
	Lifting jars by tops or inverting while hot	Use a jar lifter and grasp below lip. Leave jar upright
	Fat on jar rim	Trim fat from meat. Don't add fat. Wipe jar rim well
Product dark at top of jar	Air left in jars permits oxidation	Remove air bubbles before sealing jars. Use proper headspace
	Insufficient amount of liquid or syrup	Cover product with water or syrup
	Food not processed long enough to destroy enzymes	Process recommended length of time
Cloudy liquid	Minerals in water	Use soft water
	Fillers in table salt	Use canning salt
	Spoilage	Process at recommended times and method

CANNING PROBLEMS AND SOLUTIONS – MEAT

PROBLEM	CAUSE	SOLUTION
Undesirable color change	Contact with minerals such as iron, zinc, or copper in utensils or water	Avoid these utensils and use soft water
	Over processing	Follow proper processing times
	Immature or overmature product	Select fruits and vegetables at optimum stage of maturity
	Exposure to light	Store in cool, dark, dry place
	May be a distinct spoilage	Process with proper method and time
Sediment in jars	Minerals in water	Use soft water
	Fillers in table salt	Use canning salt
	Spoilage	Process with proper method and time
Spoilage	Incorrect pressure	Check gauge every year
	Incorrect timing	Follow directions for timing
	Incorrect method used	Low acid foods must be pressure canned
	Poor seal on jar	Check jars and lids for defects. Wipe jar rim, don't overfill jars

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DRYING PROBLEMS AND SOLUTIONS - MEAT

PROBLEM	CAUSE	SOLUTION
Moisture in container	Incomplete drying	Test several pieces for dryness
	Food cut unevenly	Cut food evenly
	Dried food left at room temperature too long after cooling and moisture re-entered the food	Cool quickly and package
Mold on food	Incomplete drying	Test several pieces for dryness
	Food not checked for moisture within a week	Check container after 1 week for moisture. Re-dry at 140°F until dry
	Container not airtight	Use airtight container
	Storage temperature too warm plus moisture in food	Store in coolest area, below 70°F or freeze
	Case hardening. Food dried at too high temperature and food cooked on outside before inside gets dry	Dry food at 140°F
Insects in jars	Lids do not completely fit jar	Use new lid
	Food dried out-of-doors but not pasteurized	Pasteurize food in oven at 160°F for 30 minutes or freeze for 48 hours
Holes in plastic bags	Insects or rodents eat through plastic bags	Don't use plastic bags except when storing in refrigerator or freezer. Use glass jars, rigid freezer containers or clean metal cans

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FREEZING PROBLEMS AND SOLUTIONS - MEAT

PROBLEM	CAUSE	SOLUTION
Freezer burn	Torn or unsealed package	Make sure package is sealed tight to prevent air getting in. Handle carefully
	Package not moisture-vapor resistant	Use approved packaging
	Too much air in package	Always press out all air, use proper sized packaging and amount of food, use proper headspace
Rancid flavors	Spoilage in fat of product	Blanch all vegetables as directed. Package correctly and remove air. Don't store longer than recommended
Mushy food	Large ice crystals for in food breaking down cell structure	Freeze food immediately after packaging and maintain 0°F throughout storage. Don't freeze more than 2-3 pounds per cubic foot at one time
Maroon-colored bones or pink meat in frozen poultry after cooked	Hemoglobin in bones	Natural occurrence. Meat is safe

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