

2025 Low Acid Canning Discussion Questions

These questions will be used during the group poll & follow up discussion in the low acid canning class. You'll notice that the questions are listed, but not the answer choices. I want to see what you remember off the top of your head.

Why Pressure Can?

1. What's the main food safety goal of pressure canning?
2. What minimum temperature is needed to destroy *Clostridium botulinum*?
3. At sea level, what pressure is needed to reach the temperature needed to destroy the spore surrounding a *Clostridium botulinum* bacteria?
4. What creates the "perfect storm" in a jar?

Pressure Regulator

1. What does it do? (*phrasing is important*)
2. How does it do that?
3. Pressure increments?
4. What's the type called & how do you know it's at pressure?

Dial Gauge (current)

1. What does it do?
2. Why use it?
3. How to control pressure?
4. Reliability?

Dial Gauge (old)

1. What's this?
2. Which canner?
3. Current safety features?
4. What's open/close?