



# PRESERVE JARS

## VOGUE

### HOW TO USE AND HANDLE THE PRESERVE JARS

1. Always wash the jars and rubber seals thoroughly in hot soapy water and rinse before use.
2. Preserve Jars must be sterilised before use.
3. Immerse the rubber seals into boiling water briefly before fitting on the lid.
4. Do not use the rubber seals more than once. Always replace with new ones.
5. Never fill the jar above the filling line.
6. Only use fresh produce when preserving.
7. Seal and close the jar immediately after it is filled making sure the rubber ring is clean and dry.
8. Place the jar upright in cooking utensil.
9. Always ensure that the jar is completely covered by water by at least 3cm-1.2inches.
10. Follow the cooking times most carefully as indicated on the recipe.
11. After boiling allow the jar to cool slowly.
12. Check that the jar is airtight and completely sealed. To do this undo the clip and lift the jar by the lid only. If an airtight seal has formed the lid will not move, now fasten clip and store. If the lid moves an airtight seal has not formed and you must reprocess your jars or consume the contents immediately.
13. Store in a dark cool area away from light.
14. Inspect the jar again before consumption checking that it is still airtight and the seal is not broken.
15. Should the seal be broken, discard the contents and do not consume under any circumstances.

Please access the QR code below for more information for these preserve jars:

