

Reusing Commercial Product Jars

POSSIBLE, BUT NOT ADVISABLE

Is it possible to reuse mayonnaise and other similar commercial product jars for home canning? Some people have done so with some success. But even though it's technically possible, it's really not advisable. Here's why.

Commercial product jars are not designed to be repurposed for home canning. The glass may not have the correct tempering needed for the heat and processing times used in home canning, which could result in the jar breaking during processing.

Additionally, the mouths or lips of commercial jars are often slightly different in size from those of home canning jars, so although canning lids may seem to fit, seal failures can occur.

But what about those pasta sauce jars that say “Atlas” on them? They are not actually home canning jars, and the manufacturer specifically states on their website that they should not be used for home canning. The Hazel-Atlas Company made home canning jars long ago, but the company no longer exists. The “Atlas Mason” stamped on the sides of jars of pasta sauce is just a marketing device. Just as with other commercial product jars, breakage and seal failures are a big risk if they are reused for canning.

Because of the risk of breakage (and thus loss of food) and seal failures, reusing commercial product jars is not recommended. Should you decide to try it anyway, use them only for boiling water/steam canning; **do not use for pressure canning**. Commercial product jars can be safely reused for storage of dry foods.

For further information visit the National Center for Home Food at <https://nchfp.uga.edu/how/can/general-information/recommended-jars-and-lids/#gsc.tab=0> or your local Cooperative Extension office.

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