



Choose the jar that fits your needs

Jar Size – Choose from over 6 jar sizes. Some jars have shoulders while others have straight sides that work best for freezing. Your recipe will guide you on the recommended jar sizes. Here are some suggestions to get you started, see chart.

Mouth Size – The diameter of the jar opening determines the mouth size. Choose from either regular or wide mouth sizes. All Jelly Jars have a regular mouth.

- Regular Mouth works best with pourable foods such as jams and jellies, salsas, sauces and pie fillings or chopped fruits and vegetables.
- Wide Mouth works best with whole fruits and vegetables or when you need a large mouth for filling.

	Ideal For	FREEZER SAFE	
REGULAR MOUTH	Jelly Jars (4 oz)	Jams, jellies, mustards, ketchups, dipping sauces, flavored vinegars and small portion sizes	
	Jelly Jars (8 oz)	Jams, jellies, conserves and preserves	
	Jelly Jars (12 oz)	Jams, jellies and marmalades	
	Half Pint (8 oz)	Fruit syrups, chutneys and pizza sauce	
	Pint (16 oz)	Salsas, sauces, relishes and pie fillings	
	Quart (32 oz)	Sliced fruits and vegetables, pickles, tomato-based juices and sauces	
WIDE MOUTH	Ideal For		
	Pint (16 oz)	Salsas, sauces, relishes and fruit butters	
	Quart (32 oz)	Pickles, tomatoes and whole or halved fruits and vegetables	
	Half Gallon (64 oz)	Apple and grape juices	

NOTE: When filling freezer safe jars, leave 1/2 inch headspace to allow for food expansion during freezing.