

#10 Cans for Longer-Term Storage

What equipment, supplies, and services are available for canning at home storage centers?

#10 cans and oxygen absorbers are for sale to Church members at home storage centers. Canning sealers are available for use in the centers. Portable canning sealers may be borrowed by those wishing to do canning elsewhere.

What types of food can be packaged in the cans?

#10 cans may be used to store foods that are dry (about 10% moisture or less), shelf-stable, and low in oil content. Visit the [Family Home Storage](#) section of [ProvidentLiving.org](#) for product and storage recommendations. Many items can be stored for 20 to 30+ years. Botulism poisoning may result if moist products are stored in sealed, unprocessed cans.

How much will each can hold?

Fill volume of a #10 can is approximately .82 gallon. The weight varies by product. For example, a #10 can holds 5.8 pounds (2.6 kg) of wheat, 5.7 pounds (2.6 kg) of white rice, or 4.1 pounds (2.3 kg) of nonfat, instant dry milk.

Do foods react with the metal in the can?

No. Foods do not come in contact with the metal because they are separated from it by the can's food-grade enamel lining. The low moisture and oil content of the foods limits degradation of the can lining.

What is the best way to seal the cans?

Home storage centers have can sealers for members to use for packaging products that are available at the centers. Additionally, they have portable sealers that can be checked out by members for home or local use. Some stakes, wards, and families own portable can sealers.

Where can I find a can sealer to purchase?

Sources of #10 can sealers may be found online. Some can sealers, particularly those that do not have a motor-powered chuck, are designed for laboratory use and are not durable enough for more than incidental use. The source used by Welfare Services for a durable, portable sealer is Gering and Son in Nampa, Idaho. The Gering sealers and replacement parts are available for purchase at www.geringandson.com.

Is it necessary to use oxygen absorbers when packaging into #10 cans?

Yes, in all products except sugar. Visit [providentliving.org](#) for more information on [oxygen absorber packets](#). The absorbers, along with a good seal, prevent insect infestation and help preserve product quality. Oxygen absorbers are available to members at home storage centers or may be ordered from [ldscatalog.com](#) and other online suppliers.

How should cans of food be stored?

The cans should be protected from moisture to prevent rust. They store best in a cool (75°F/ 24°C or lower), dry area where they are not in direct contact with floors or walls. The cans are very durable. Cases of cans may be stacked or placed under beds or in closets.

Are #10 cans a packaging option for emergency kits?

No. Many emergency kit items are not suitable for packaging in cans. First aid items and food rations, such as granola bars, are best stored in containers with removable lids to allow for frequent rotation.

Where can I find #10 cans?

Cans are available for members to purchase at home storage centers. Refer to [Home Storage Centers](#) on [ProvidentLiving.org](#) for a list of locations. Other supply options include online resources, local commercial canneries, or container suppliers (check the yellow pages under headings such as "cans," "containers," or similar listings).