

CANNING AND THERMAL PROCESSING

A bad seal can affect canned lots.

You seal produce in cans and thermally process it in retorts. Failed seams or heating controls can affect food safety across a production run.

RISKS WORTH DISCUSSING

- 01 Under-processing and botulism risk
- 02 Can seam or seal failures
- 03 Retort or steam-system breakdown



Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Products liability

Covered resulting harm from supplied canned produce.



Commercial property

Insured canning assets after covered physical damage.



Equipment breakdown

Covered internal failures of accepted retorts or boilers.



Environmental liability

Covered cleanup under accepted wastewater-release terms.

Coverage is subject to policy terms and exclusions.

Why The Southern Agency

01 Listen

We review your operations, coverage and past claims.

02 Assess

We look at hazards and ways to reduce risk.

03 Build

We compare carriers, premiums and audit terms.

04 Support

We revisit coverage as your work changes.



SCAN TO

Read the full
guide

800-777-1872

TheSouthernAgency.com