

SHELF-STABLE THERMAL PROCESSING CANNING

A failed seal can affect a canned lot.

You thermally process and seal shelf-stable specialty foods. Under-processing, seam faults and hot retorts create different product, machinery and employee interests.

RISKS WORTH DISCUSSING

- 01 Botulism from inadequate thermal processing
- 02 Defective seal lot failure
- 03 Retort steam and burn injuries



Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Products liability

Covered resulting harm from supplied specialty canned foods.



Equipment breakdown

Covered internal failures of accepted retorts or seamers.



Commercial property

Repairs facility after a covered fire loss



Workers compensation

Work-injury benefits for eligible canning employees.

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