

THE superb. DIFFERENCE: FEATURES AND LAB TESTS

QuinTek™ Protection

- Five layers of corrosion protection.

The Superb lid has five layers of BPA free corrosion protection to keep your food safe longer. The comparative lab results show the difference in corrosion results. The leading brand shows significant corrosion, while the superb lid retains its protective coating.

Accelerated Corrosion Test Results

5% Vinegar Solution at 100F for Eight Weeks



Superb



Leading Brand

BluSeal™ Integrity

- More sealing power.
- Designed to prevent buckling
- Safe for high pressure canning.
- FDA Compliant, BPA Free.

The Superb lid comes with more sealing power and is designed for high temperature pressure canning. At 15 PSI the seal and jars in a pressure canner are subjected to 249F, which can compromise the integrity of the seal material. The comparative lab results on the right show the resistance to scraping. The seal on the leading brand can be scraped off, but the Superb seal retains its structural integrity.

The "Screw Driver" Seal Integrity Test

249F for 30 Minutes



Superb



Leading Brand

"Pop" Lok™ Assurance

- Distinctive "popping" sound ensures seal.
- More vacuum, longer-lasting seal.

The amount of vacuum in the jar after canning is important to ensure a longer lasting seal. The "pop" on the superb lid is calibrated to ensure more vacuum has been retained in the jar.

