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Canning

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Technology

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Technology

## **Food Canning Technology**

Canning, method of preserving food from spoilage by storing it in containers that are hermetically sealed and then sterilized by heat. The process was invented after prolonged research by Nicolas Appert of France in 1809, in response to a call by

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Canning  
Technology  
his government for a  
means of preserving  
food for

### **Canning | food processing | Britannica**

Description. Food  
Canning Technology  
Edited By Jean  
Larousse Bruce E.  
Brown. \* This book  
offers a comprehensive  
review of the various  
scientific,  
technological, and  
economic aspects of

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### Canning

food product

preservations.\* It

examines the diverse

problems which are

associated with the

stability of products

such as meat, fish,

vegetables, and fruit,

and thoroughly covers

the methods and

processing steps

necessary to maintain

the quality of these

foods.

## **Food Canning**

## **Technology | Food**

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### Canning Technology **Packaging | Food Processing...**

Canning is a method of preserving food in which the food contents are processed and sealed in an airtight container (jars like Mason jars, and steel and tin cans). Canning provides a shelf life typically ranging from one to five years, although under specific circumstances it can be much longer. A

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freeze-dried canned product, such as canned dried lentils, could last as long as 30 years in an ...

### **Canning - Wikipedia**

Gail Borden was the first to adapt this technology in the United States with the production of canned sweetened condensed milk." Initially, this process was very slow and labor-intensive, as cans were handmade,



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and took up to six hours to cook. This meant canned food was too expensive for ordinary people.

### **How Canning Was Invented, and How It Changed the Way We ...**

Canning is the process of applying heat to food that's sealed in a jar in order to destroy any microorganisms that can cause food spoilage. Proper

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canning techniques stop this spoilage by heating the food for a specific period of time and killing these unwanted microorganisms.

During the canning process, air is driven from the jar and a vacuum is formed as the jar cools and seals. Although you may hear of many canning methods, only two are approved by the United States Department of

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Technology

**Food Preservation  
Methods: Canning,  
Freezing, and Drying**

...

however, was the  
marked improvement  
in canned food quality.

3. Current Technology

There are two  
fundamentally different  
methods used for the  
canning process in the  
food industry. These  
methods are retort  
processing and aseptic

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processing. In retort processing, cans, jars, or other retort containers are filled with foods and sealed, then

### **Conventional Thermal Processing (Canning)**

Canning is a method that sterilizes food by heat in airtight containers to achieve a commercially sterilized product, which allows food to be stored at

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room temperature while maintaining food safety and organoleptic quality for months or even years. There are two typical forms of canning: in-container sterilization (i.e., retort processing) and out-of-container sterilization (i.e., aseptic processing).

## **Canning - an overview | ScienceDirect Topics**

Canning is a relatively

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recent development in the long history of food preservation. Humans have dried, salted and fermented foods since before recorded history. But preserving food by heat-treating and then sealing it in airtight containers didn't come along until the late 18th century. The History of Canning

## **The Brief History of Canning Food**

Since 1825 or so,

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canning has provided a way for people to store foods for extremely long periods of time. In canning, you boil the food in the can to kill all the bacteria and seal the can (either before or while the food is boiling) to prevent any new bacteria from getting in. Since the food in the can is completely sterile, it does not spoil.

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Canning Food |

**HowStuffWorks**

Jams, preserves,  
pickles and more!

You'll find just the right  
home canning recipe

right here. ... Spicy

Pickled Okra,

Rummage Relish,

Grapefruit Marmalade,

Preserved Cherries,

Apricot Jam

**Canning and  
Preserving Recipes -  
Allrecipes.com**

The main factors in



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canned food preparation are heat sterilization and hermetic protective packaging. Rigid metal and glass containers are used for canned products. Flexible packaging is a new innovation. Canning procedures for fruits, vegetables, specialty products, meats and poultry, marine and dairy products are discussed.

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**Fundamentals of  
food canning  
technology - AGRIS**

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Technology is aimed at food technologists, food scientists, and students in food chemistry and technology. It offers a better understanding of the nature of biochemical changes, and aids in the improvement of product quality and shelf-life. From the

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Back Cover Food

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Edited By Jean

Larousse Bruce E.

Brown

**Food Canning**

**Technology:**

**Larousse, Jean,**

**Brown, Bruce E ...**

No preservatives are

necessary. An

Englishman, Peter

Durand, took the

process one step

farther and developed

a method of sealing

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Technology  
food into unbreakable tin containers, which was perfected by Bryan Dorkin and John Hall, who set up the first commercial canning factory in England in 1813.

## **The Canning Process | Canned Food Alliance**

Ferrum can seamers are known worldwide in the food and beverage industries and can making industry for

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their state of the art technology, Swiss quality, and reliability. At Ferrum canning technology, you will find the perfect seamer for every application.

### **Can seamers by Ferrum Canning Technology**

Weight scales before and after marination to ensure each batch is to exact formulation. Our retorts are the latest in pressure-cooking

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technology. Three automated packaging lines, running simultaneously, programmed to keep pace with our canning speed. The ability to apply labels in just fractions of a second.

### **Meat Canning Factory | Canned Meat ... - Canned Food Company**

\* Food Canning  
Technology is aimed at  
food technologists,

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food scientists, and students in food chemistry and technology. It offers a better understanding of the nature of biochemical changes, and...

### **Food Canning Technology - Google Books**

Meats and fish, like tuna, are usually cooked to soften the flesh before canning, separated from bones,

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compacted and placed in cans with appropriate liquid. One significant difference in the modern canning process is that today's cans are made of 100% recyclable steel.

### **Canning: A History of Canned Foods & Canning - Food Reference**

Canning is a method of thermal food preservation in which a food product and its



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containers are commercially sterilized, rendering the contents shelf stable for long periods of time. There are two types of canning: conventional canning and aseptic processing.

### **Canning Clarified - IFT.org**

Canning recipes for corn does take a little more preparation than other vegetables.

However, canned corn

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Canning Technology  
can be used in a variety of canning recipes. It is a great addition for soups and also a tasty side dish. Nothing can beat the taste of fresh canned corn. 2. Corn Cob Jelly

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