



Food Canning Technology

Jean Larousse, Bruce E. Brown



Food Canning Technology:

Fundamentals of Food Canning Technology John Mathews Jackson, Byron M. Shinn, 1979 Developments of the canning industry heat sterilization of canned food rigid metal containers Glass containers and closures flexible packaging for thermoprocessed foods General canning procedures vegetables Specialty products canned meats and poultry Canning of marine products Harzad analysis and quality assurance waste disposal and water usage Factor affcting nutrient content of canned foods

Food Canning Technology Jean Larousse, Bruce E. Brown, 1997 This reviw of the various scientific technological and economical aspects of food product preservation examines the problems associated with the stability of products such as meat fish vegetables and fruit The methods and processing steps involved are also covered Canning Technology Emmanuel Ohene Afoakwa, 2008 Canned foods are a significant component of the diet of most people in both developed and developing countries offering a wider choice of nutritious good quality foods in a convenient form all year During canning both desirable and undesirable changes occur in nutritional and sensory properties of foods resulting from heat treatment employed for the destruction of microorganisms to achieve the desired commercial sterility The extent of thermal processing in terms of both temperature and duration of the treatment is dependent upon the chemical and physical composition of the product the canning medium and the conditions of storage determining the product quality in terms of its sensory properties and nutrient content This book reviews the major principles and operations used during food canning identifies the nutritional and sensory changes occurring during the process and their effect on the quality of canned foods In addition it explains the use of response surface methodology RSM as modelling and optimisation techniques used in the canning industry in recent times to manipulate canning processes to maintain the nutritional and sensory qualities of canned foods using two recent studies where RSM was used to study the effect of pre canning processes including blanching time soaking time and sodium hexametaphosphate NaPO₃ 6 salt concentration on moisture minerals leached solids phytates tannins and hardness texture of cowpeas *Vigna unguiculata* and bambara groundnut *Voandzei subterranea* Regression models were developed to predict the pre canning parameters that yield the best quality products with minimal effects on the nutritional and textural properties of the products The optimal conditions found to achieve the optimum quality of the canned cowpeas were blanching time of 5 min soaking time of 12 h and NaPO₃ 6 salt concentration of 0.5% and for the bambara groundnut blanching time of 8 min soaking time of 12 h and NaPO₃ 6 salt concentration of 0.5% The combination of blanching soaking and NaPO₃ 6 salt were modelled using RSM to retain the nutritional mineral content of products while reducing the anti nutritional factors and the hardness of the canned products with acceptable quality characteristics indicating that as recent advances in canning technology modelling techniques could be used to control canning operations while retaining desirable product quality characteristics

Fundamentals of Food Canning Technology Jackson, 1991-01-01 **A Complete Course in Canning and Related Processes** Susan Featherstone, 2015-09-10 A

Complete Course in Canning and Related Processes Volume 3 Processing Procedures for Canned Food Products Fourteenth Edition provides a complete course in canning and is an essential guide to canning and related processes Professionals and students in the canning industry have benefited from successive editions of the book for over 100 years This major new edition continues that reputation with extensively revised and expanded coverage The book s three title set is designed to cover all planning processing storage and quality control phases undertaken by the canning industry in a detailed yet accessible fashion Major changes for the new edition include new chapters on regulation and labeling that contrast the situation in different regions worldwide updated information on containers for canned foods and new information on validation and optimization of canning processes among many other topics Extensively revised and expanded coverage in the field of food canning Designed to cover all planning processing storage and quality control phases undertaken by the canning industry in a detailed yet accessible fashion Examines the canning of various fruits and vegetables in addition to meat milk fish and composite products Updated to cover the canning of ready meals pet food and UHT milk

Food Processing Technologies Amit K. Jaiswal,2016-08-05 The processing of food generally implies the transformation of the perishable raw food to value added products It imparts benefits such as the destruction of surface microflora and inactivation of deleterious enzymes such as peroxidase leading to a greater shelf life of the food It also enhances color and texture while maintaining quality of products and makes them edible However it also has an inevitable impact on nutritional quality attributes such as increase or decrease in certain vitamins and bioactive metabolites among others *Food Processing Technologies Impact on Product Attributes* covers a range of food processing technologies and their effect on various food product attributes such as bioactive compounds safety and sensory and nutritional aspects of the food upon processing There are eight major parts in the book Part I covers the conventional processing technologies Parts II III IV and V deal with various novel processing technologies including impingement processing technologies electro magnetic processing technologies physico mechanical processing technologies and electro technologies Part VI introduces chemical processing technologies Part VII comprise irradiation processing technology and the final part is focused on biological processing technology detailing the application of enzymes in food processing Numerous studies were carried out to find the impact of these processing technologies on various aspects of food and associated health promotion properties Both positive and negative results were obtained based on nature of foods processing type and duration of processing and this book covers these results in depth

A Complete Course in Canning and Related Processes Susan Featherstone,2015-02-07 *A Complete Course in Canning and Related Processes* Fourteenth Edition Fundamental Information on Canning provides readers with a complete course on canning This latest edition continues the tradition for both professionals in the canning industry and students who have benefitted from this collection for over 100 years It contains extensively revised and expanded coverage and the three title set is designed to cover all phases of the canning process including planning processing storage and quality control Major changes for the new

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degradation of heat sensitive quality attributes during processing The editor of Thermal Food Processing New Technologies and Quality Issues presents a comprehensive reference through authors that assist in meeting this challenge by explaining Conventional and Advanced Food Processing Technologies Suvendu Bhattacharya,2014-11-17 Food processing technologies are an essential link in the food chain These technologies are many and varied changing in popularity with changing consumption patterns and product popularity Newer process technologies are also being evolved to provide the added advantages Conventional and Advanced Food Processing Technologies fuses the practical application machinery theoretical model equation and cutting edge recent trends making it ideal for industrial academic and reference use It consists of two sections one covering conventional or well established existing processes and the other covering emerging or novel process technologies that are expected to be employed in the near future for the processing of foods in the commercial sector All are examined in great detail considering their current and future applications with added examples and the very latest data Conventional and Advanced Food Processing Technologies is a comprehensive treatment of the current state of knowledge on food processing technology In its extensive coverage and the selection of reputed research scientists who have contributed to each topic this book will be a definitive text in this field for students food professionals and researchers

Food Canning ,1994 Looks at the process of canning foods and the importance of canned food in our diet **Food Engineering - Volume III** Gustavo V. Barbosa-Cánovas,2009-08-10 Food Engineering is a component of Encyclopedia of Food and Agricultural Sciences Engineering and Technology Resources in the global Encyclopedia of Life Support Systems EOLSS which is an integrated compendium of twenty one Encyclopedias Food Engineering became an academic discipline in the 1950s Today it is a professional and scientific multidisciplinary field related to food manufacturing and the practical applications of food science These volumes cover five main topics Engineering Properties of Foods Thermodynamics in Food Engineering Food Rheology and Texture Food Process Engineering Food Plant Design which are then expanded into multiple subtopics each as a chapter These four volumes are aimed at the following five major target audiences University and College students Educators Professional practitioners Research personnel and Policy analysts managers and decision makers and NGOs **Food Science and Technology Abstracts** ,1986 Monthly References from world literature of books about 1000 journals and patents from 18 selected countries Classified arrangement according to 18 sections such as milk and dairy products eggs and egg products and food microbiology Author subject indexes *Encyclopedia of Food Microbiology* Carl A. Batt,2014-04-02 Written by the world s leading scientists and spanning over 400 articles in three volumes the Encyclopedia of Food Microbiology Second Edition is a complete highly structured guide to current knowledge in the field Fully revised and updated this encyclopedia reflects the key advances in the field since the first edition was published in 1999 The articles in this key work heavily illustrated and fully revised since the first edition in 1999 highlight advances in areas such as genomics and food safety to bring users up to date on microorganisms in foods Topics such as DNA sequencing and E coli are

particularly well covered With lists of further reading to help users explore topics in depth this resource will enrich scientists at every level in academia and industry providing fundamental information as well as explaining state of the art scientific discoveries This book is designed to allow disparate approaches from farmers to processors to food handlers and consumers and interests to access accurate and objective information about the microbiology of foods Microbiology impacts the safe presentation of food From harvest and storage to determination of shelf life to presentation and consumption This work highlights the risks of microbial contamination and is an invaluable go to guide for anyone working in Food Health and Safety Has a two fold industry appeal 1 those developing new functional food products and 2 to all corporations concerned about the potential hazards of microbes in their food products

Containing Nature John Coupland, 2026-03-17 Chapter 1 All the Science You Don't See The way we use technology reflects the way we live our lives Much of the technology we depend on is invisible to us and this has costs for society in general and for technology workers in particular This book will tell stories from the history of canned food to illustrate the nature of technology work and how it forms our lives Chapter 2 The Invention of Canned Food Paris at the turn of the nineteenth century An entrepreneurial chef perfects a process for preserving food by sealing it in a glass jar with a cork then cooking thoroughly He struggles in business but writes a book so his methods can be copied Invention as an evolutionary process Inventions are only important if they are copied Chapter 3 The Invention of the Tin Can The tangled path from Paris to London in the early 19th century Appert's invention is copied and improved Metal cans become commercially important in the niche market of naval expeditions Microinventions and macroinventions sub technologies and innovations The phylogenetic tree of canning Chapter 4 The Industrialization of Tin Cans Largely America from 1824 to WWI The processes of making and cooking metal cans are modified to replace skilled labor with integrated systems of machines Industrialization The evolution of technology by a hierarchy of microinventions that encompasses even the smallest technical modification Chapter 5 Canning Salmon from the Pacific The Pacific Northwest 1862 1905 Managing labor and technology for a canning season that lasts only a few weeks The replacement of labor by technology is not an inevitable law but depends on local circumstances and individual choices Race labor and technology Chapter 6 Canning Soup in New Jersey Camden New Jersey 1862 1935 The development of the Campbell's soup company under the leadership of Jack Dorrance Managing technology and labor for both large scale production of complex recipes as well as the annual tomato glut Labor unions and management gurus Canners must work with their consumers to make brands people will choose to buy Chapter 7 The Early Science of Canning Europe from about 1665 to 1870 The scientific ideas that will explain canning develop largely independently from the technology of food preservation An incorrect chemical explanation of why canning works is eventually superseded by a better microbiological explanation but without making any difference to the practice How science changes its mind Chapter 8 The Birth of a Science of Canning Wisconsin and Massachusetts 1894 1902 A growing canning industry meets a new generation of academic scientists trained in microbiology

and motivated to help The scientists quickly translate their experience from other contexts and provide useful results which are disseminated by trade across the industry The social and political frameworks needed for collaboration Chapter 9 Botulism The Applied Science of Canning America from 1919 to the mid 1920s Well publicized cases of botulism from canned foods threaten the entire industry Scientists from the National Canners Association collaborate with State and Federal governments and with university researchers in an organized research program to solve the problem Science is used collaboratively by industry and government to guide regulation Chapter 10 BPA Conflicting Communities of Scientists America at the turn of the 21st century A community of environmental scientists identifies a novel risk from a component of can linings and campaigns to get it banned The limits of what we can know about risk How the social networks of scientists shape their values and conclusions Science and politics Chapter 11 The Continuing Invention of Canned Food What we can gain by recognizing the technologies that support us Virtues of technology workers

Modern Technology on Food Preservation (2nd Edition) NPCB Board, 2012-06-02 Food Preservation has become an integral part of the food processing industry There are various methods of food preservation drying canning freezing food processing etc Food processing is one the method of food preservation which is the set of methods and techniques used to transform raw ingredients into food or to transform food into other forms for consumption by humans or animals either in the home or by the food processing industry Canning is one of the various methods of food preservation in which the food is processed and then sealed in an airtight container This process prevents microorganisms from entering and proliferating inside Dehydration is the process of removing water or moisture from a food product Food dehydration is safe because water is removed from the food Freezing is also one of the most commonly used processes commercially and domestically for preserving a very wide range of food including prepared food stuffs which would not have required freezing in their unprepared state Benefits of food processing include toxin removal preservation easing marketing and distribution tasks and increasing food consistency In addition it increases seasonal availability of many foods enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by deactivating spoilage and pathogenic micro organisms Nanotechnology exhibits great potential for the food industry New methods for processing nanostructures are being developed having novel properties that were not previously possible As such due to the recent up gradation of preservation techniques the preservation industry is also growing almost at the same rate as the food industry which is about 10 to 12% per year The purpose of this book is to present the elements of the technology of food preservation It deals with the products prepared from various fruits and vegetables commercially Relevant information on enzymes colours additives flavours adulteration etc has been given This book also contains photographs of equipments and machineries used in food preservation This book will be very useful for new entrepreneurs food technologists industrialists libraries etc

Principles of Food Science: Food technology Georg Borgstrom, 1968 British Technology Index , 1971 A current subject guide to articles in British technical

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