

HOME CANNING OF FOOD PRODUCTS

PART I

GENERAL ELEMENTS

CHAPTER I

DEFINITION, OBJECT, ORIGIN, PRINCIPLES

Definition

Canning is the art of keeping an aliment through sterilization by heat and of maintaining same in this condition in a hermetically sealed container.

In other words, it is then solely an attempt to keep food by the use of means liable to protect same against the influence of certain external causes, such as: bacteria, yeasts, molds, air, heat and consequently to have same retain its original properties for an indefinite length of time. This period of conservation depends only on the care and rapidity exercised in handling the product, that is: **from its picking until its complete sterilization.**

This latter point specially deserves to draw the attention of those interested, owing to its primordial importance in the obtaining of canned goods of a superior quality.

If a large number of housewives and farmers complain, some through lack a sufficient knowledge, others for want of care, to have only obtained, up to now, canned goods of inferior and even mediocre quality; the reason is that the time which elapsed between the picking of the product and its handling or again up to the various operations connected with its canning, was long enough to permit of the product (fruit or vegetable), to be deprived of a certain part of its water and aromatic properties by the influence of the numerous atmospherical factors, and consequently to furnish only quite tasteless products also bereft, in some cases, of their nice distinctive color.

There is a close correlation between the quality of a canned product and the length of its keeping. As for the latter, quality is also dependent