

PART II

METHODS OF PRESERVATION

CHAPTER I

APPERT PROCESS

Besides the numerous methods of preservation such as: air, drying-kiln and evaporator **dessication**, the **enrobing**, the use of **antiseptics**, **coldness**, there is the preserving method which consists in making use of the **heat**, or the **Appert process**.

This latter method can be subdivided into five sub-methods which we will classify as follows:

- 1.—“Cold-pack” process.
- 2.—Cooking of the product **before** it is placed in the container.
- 3.—Cooking of the product **after** it has been placed in the container.
- 4.—Fractional or intermittent sterilization.
- 5.—Cooking of the product and placing of same in a special receptacle in which the vacuum is effected.

(1) The “cold-pack” method is often used for the preserving of rhubarb, of gooseberries and of a comparatively small number of small sour fruits.

This process is not given as a practical one for the very simple reason that most of the products thus preserved will have to be cooked before consumption and because their cooking at the very moment of their canning is a saving of time and labor.

If this method is employed one will have to proceed as follows:

- 1° Clear the product of all its vegetable parts such as envelope, stem, leaves, etc.
- 2° Remove all gummy substance or earthy particles adhering to the peel of the fruit by washing same in cold water.
- 3° Place in a strainer or any other perforated vessel and pour enough of boiling water for the fruits in the center of the mass to be perfectly scalded.
- 4° Immediately put the product into the glass container or tin can and add very cold and clear water previously sterilized, until the receptacle is filled.
- 5° Seal the container hermetically.