Good morning everyone.

Thank you very much for giving me the opportunity to make this presentation.

I hope that you find this presentation interesting.

Let me introduce about the subject of my presentation that is Apple Canning Process.

The diagram shows how fresh apple is canned and it gives information about the process to make canned fruit from apple.

Generally, apple is fresh fruit that can be save by using a variety of way. So company makes canned from apple for durable and apple can be directly consumed by the society without having to wash it again and ready to eat.

Firstly, apple is picked from trees by hand. It is then transported to the cannery by large trucks. After that, apple is washed with using clean water and it is selected good quality and that is not good removed. The good quality apple is put in cold storing. Then, apple is weighed and graded. After this the apple is peeled and cores are removed. Thus apple is sliced or corned becoming a small part.

Secondly, apple is ready canned by using bottle and it is sealed. Then, it is cooked over heat to ensure that the cans are sterilized. After that, cans are labeled when label is attached and placed into storage. So the canned of apple is ready to despatched to be sold to market or it can be imported to other countries.

Overall, process is making canned apple that has many steps for getting good product. As a result, it can be durable before it is bought by consumer.

Thanks for listening.

If you have any question, please feel free to ask me.