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. First the apple is picked from trees by hand. It is then transported to the cannery by large trucks. At the cannery, the apple is washed and quality checked, and any poor quality apple is rejected.

The good quality apple is put into cold storage when it is ready for canning the apple is weighted and graded. The grading ensures that the apple of a similar size is kept together. After this the apple is peeled and the cores are removed. It is then sliced into the required sizes and put into cans. Juice or syrup is also added to the cans.

Once the cans have been filled they are sealed and cooked over heat to ensure that the cans are sterilized. When the cans are cook, a label is attached and they are placed into storage. The canned apple is now ready to be despatched to supermarkets and sold.

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.