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The Art of Canning and Preserving as an Industry

By Jean Pacrette

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1901 Excerpt: .recommendation was originally to help to destroy the ferments contained in the fruits or vegetables, but I consider that it has no other meaning than a recommendation to only employ a syrup or brine which is not in a state of fermentation and is not contaminated. If your syrup is light and one or two days old, it is most likely that some bacteria have sprouted, dipping with this syrup would be to introduce the enemy in your fortress, the advice of brining hot will oblige you to boil this syrup and destroy the growth. ANTISEPTIC POWER OF SALT BRINE. The same applies to the salt brine. This brine used to dip the vegetables marks 2 to 3 Beume; the percentage of salt it contains has sufficient antiseptic strength to prevent the germination of the spores when the adults have been killed by the heat, but...



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