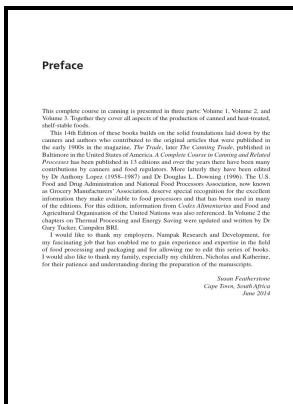


Complete course in canning and related processes.

CTI Publications - A Complete Course in Canning and Related Processes (Enhanced Edition) on Apple Books

Description: -



Preface

This complete course is currently represented by three parts: Volume 1, Volume 2, and Volume 3. Together they cover all aspects of the production of canned and heat-treated shelf-stable foods.

The chapters of these books build on the solid foundations laid down by the editors and authors who contributed to the original articles that were published in the proceedings of the annual meetings of the Institute of Food Processors and Technologists in Baltimore in the United States of America. *A Complete Course in Canning and Related Processes* was first published in 1956. It has been updated and revised in many editions by various contributors and food regulators. More recently they have been edited by Dr Anthony Loyer (1958–1961) and Dr Douglas L. Downing (1996). In 1996, Dr. Frank J. D'Amato, Dr. John W. Loyer, and Dr. Douglas L. Downing, now known as D'Amato Manufacturer Associates, deserve special recognition for the excellent organization and editing of the three volumes of this series. They have also produced many editions. For this edition, information from *Code of Alimentary and Food and Agricultural Practice* was included in the preface and the chapter on Safety. The chapters on Thermal Processing and Energy Saving were updated and written by Dr Gary Bokoch.

I would like to thank my employers, Nampak Research and Development, for the major role they played in the preparation of this edition. I am also grateful to the staff of food processing and packaging for allowing me to edit this series of books. I would like to thank the many individuals who have contributed to this edition. I thank them for their patience and understanding during the preparation of the manuscripts.

Stuart Fotheringham

Cape Town, South Africa

June 2014

- History / United States / General
- Medical / Laboratory Medicine
- Biochemistry
- Medical
- Medical / Nursing
- Clinical Chemistry
- Metabolism
- Lipids
- Cardiovascular medicine
- Travel
- Political, socio-economic & strategic groupings
- Pacific Ocean
- Travel writing

Canning and preserving complete course in canning and related processes.

-complete course in canning and related processes.

Notes: Includes bibliographical references and indexes.

This edition was published in 1996



Filesize: 68.22 MB

Tags: #Woodhead #Publishing #Food #Science, #Technology #and #Nutrition: #A #Complete #Course #in #Canning #and #Related #Processes #: #Volume #1 #Fundamental #Information #on #Canning #(Edition #14) #(Hardcover)

Woodhead Publishing Food Science, Technology and Nutrition: A Complete Course in Canning and Related Processes : Volume 1 Fundamental Information on Canning (Edition 14) (Hardcover)

Dr Donald Downing, Professor of food processing, New York Agricultural Experiment Station, Cornell University, Geneva, New York, has brought together many subjects, heretofore unpublished, as a unit. Subsequent chapters examine operations that heat foods to preserve them or alter their eating quality, and explore operations that remove heat from foods to extend their shelf life with minimal changes in nutritional quality or sensory characteristics. Check out some of their responses and get inspired to start stocking your pantry with home-canned food.

Home Canning Guide: Learn How to Can Your Own Food

Dr Donald Downing, Professor of food processing, New York Agricultural Experiment Station, Cornell University, Geneva, New York, has brought together many subjects, heretofore unpublished, as a unit. This major new edition continues that reputation, with extensively revised and expanded coverage. . .

[PDF] A Complete Course in Canning and Related Processes ebook

Their answer: Canning produces flavorful, high-quality food that saves money, builds self-reliance and creates lifelong memories. . .

9780857096791: A Complete Course in Canning and Related Processes: Volume 3 Processing Procedures for Canned Food Products (Woodhead Publishing Series in Food Science, Technology and Nutrition)

We looked to our readers to find out why home canning is experiencing a modern revival.

A Complete Course in Canning and Related Processes, Fourteenth Edition: Volume 3 Processing Procedures for Canned Food Products

This major new edition continues that reputation, with extensively revised and expanded coverage. This latest edition continues the tradition for both professionals in the canning industry and students who have benefitted from this collection for over 100 years. Lushly illustrated with color photographs, *The All New Ball Book of Canning and Preserving* is a classic in the making for a new generation of home cooks.

Related Books

- [Revolución y la crítica de la cultura](#)
- [Cervello e mente - un dibattito interdisciplinare](#)
- [Importance of diatoms as marine fouling organisms.](#)
- [Antonazzo Romano - catalogo completo dei dipinti](#)
- [Contact - customer service in the hospitality and tourism industry](#)