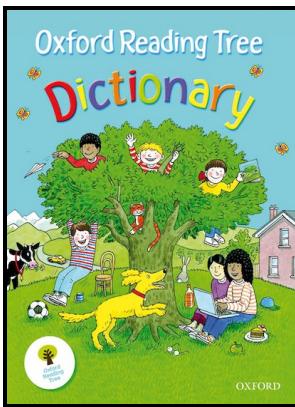


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Notes: Includes bibliographical references and indexes.
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A Complete Course in Canning and Related Processes

Make the most of your preserves with delicious dishes including Crab Cakes garnished with Eastern Shore Corn Relish and traditional Strawberry-Rhubarb Hand Pies.

Complete Course Canning Related Processes Processing Procedures Canned Food Products

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The 13th edition of A complete course in canning is ready for distribution for those interested in the canning, glass packing, and aseptic processing industries. Major changes for the new edition include new chapters on regulation and labelling that contrast the situation in different regions worldwide, updated information on containers for canned foods and new information on validation and optimization of canning processes, among many others. Major changes for the new edition include new chapters on regulation and labeling that contrast the situation in different regions worldwide, updated information on containers for canned foods, and new information on validation and optimization of canning processes, among other topics.

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Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. The recipes are all created with small-batch yields in mind, which will appeal to beginner canners and expert homesteaders alike.

Home Canning Guide: Learn How to Can Your Own Food

The book's three-title set is designed to cover all planning, processing, storage, and quality control phases undertaken by the canning industry in a detailed, yet accessible fashion. The book's three-title set is designed to cover all planning, processing, storage, and quality control phases undertaken by the canning industry in a detailed, yet accessible fashion.

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