1. **SCOPE**
2. Ackees/Callaloo are canned in a 2%/1.5% brine solution respectively, which must be kept at a temperature of212oF and be free of extraneous matter. The purpose of this procedure is to detail the preparation of the brine and operation of the brine tank required for canning.
3. **RESPONSIBILITIES**
4. The Production worker/Supervisor is responsible for making the brine solution and for addition of the brine to the cans of product.
5. The Production worker/Supervisor is responsible for visual inspection of the brine filter and replacement as necessary.
6. **PROCEDURE**
7. The Production worker/Supervisor makes up a 2% brine solution for ackee and 1.5% solution for Callaloo.
8. The brine is heated to boiling (212oF) before it is added to the product.
9. The Production worker/Supervisor ties a clean piece of cloth to the end of the brine tank pipe which serves as a filter to the hot brine.
10. The hot brine is added to the product as the cans are placed under the brine pipe outlet.

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| Authored by; | REVISED BY | APPROVAL BY | DATE |
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