A COMPLETE COURSE IN CANNING

And Related Processes
THIRTEENTH EDITION

BOOK III PROCESSING PROCEDURES FOR CANNED FOOD PRODUCTS

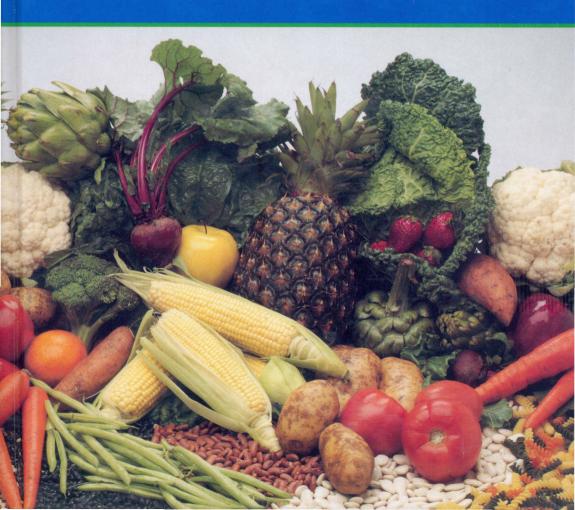


Table of Contents

CHAPTER 1. CANNING OF VEGETABLES 11	1
Artichokes1	1
Asparagus12	2
Beans, Green and Wax	0
Beans, Lima	1
Bean Salad or "Three Bean" Salad	3
Beets	4
Broccoli4	1
Cabbage	2
Carrots	3
Carrots and Peas4	5
Cauliflower40	6
Celery	7
Corn	
Whole Grain Corn5	6
Vacuum Pack Whole Kernel Corn 5	9
Cream Style Corn6	0
Corn on the Cob - Vacuum Packed	6
Greens	7
Mixed Vegetables6	7
Mushrooms	
Okra	5
Onions	
Peas	9
Canning of Peas in No. 10 Cans	8
Pimientos	
Potatoes, White9	4
Sweet Potatoes	0
Pumpkin and Squash	7
Rhubarb11	
Sauerkraut	1
Spinach	8
Succotash	
Triple Succotash	
Turnips	6

VIII PROCESSING PROCEDURES FOR CANNED FOOD PRODUCTS

CHAPTER 2. CANNING OF FRUITS	
Packing Media for Canned Fruit (Syrup)	129
Apples	133
Baked and Glazed Apples	137
Applesauce	138
Apricots	
Banana Puree	144
Blackberries	145
Blueberries	
Cherries, Red Sour Pitted	149
Cherries, Sweet	153
Cranberry Sauce	154
Figs	156
Fruit Cocktail	158
Fruits for Salad	158
Gooseberries	161
Grapefruit	162
Loganberries	167
Ripe Olives	167
Peaches	
Whole Peaches	.178
Pears	178
Pineapple	183
Crushed Pineapple	. 186
Plums	
Prunes, Dried	. 188
Strawberries	. 189
Raspberries	. 190
OF The second se	
CHAPTER 3. CANNING OF JUICES, FRUIT DRINKS AND WATER	
Apple Juice	
Apple Juice Extraction	
Preparation of Cloudy (Unclarified) Juice	
Preparation of Clarified Juice	
Fruit Nectars	
Grape Juice	
Grapefruit Juice	
Concentrated Grapefruit Juice	220
Blended Grapefruit Juice and Orange Juice	. 221
Kraut Juice	.221
Lemon Juice	.222

CHAPTER 3. — Continued	
Orange Juice	224
Pineapple Juice	
Canned Fruit Drinks	228
Isotonic (Electrolyte) Drinks	
Hot Filling Juices and Juice Drinks in Glass Containers	232
Hot Filling Juices and Juice Drinks in Plastic Containers	
Commercially Sterile Cold Filling Citrus Juices and	
Drinks in Glass Containers	234
Bottled and Canned Water	241
CHAPTER 4. CANNING OF DRY PACK PRODUCTS	249
Pork and Beans (Beans with Pork)	
Beans, in Brine or Sauce	
Red Kidney Beans	
Dried Lima Beans	
Hominy	
Dry Peas	
Dry Field Peas	
Garbanzo or Chick Peas	
Canning of Spaghetti	
Canning of Tamales	
CHAPTER 5. CANNING OF MARINE PRODUCTS	279
Clam Meat	
Crab Meat	282
Fish Fillets	287
Fish Flakes	289
Lobster Meat	290
Oysters	291
Roe, Shad	297
Herring Roe	299
Salmon	300
Sardines	304
Shrimp	309
Tuna	313
Green Turtle	323
Snapping Turtle	
Stewed Snapping Turtle	
Stewed Terrapin	324

CHAPTER 6. CANNING OF MEAT AND POULTRY PRODUCTS	
Laws and Regulations	325
General Considerations	
Meat Products	327
Meat Jelly	
Roast Beef	
Pressed Beef	328
Beef Stew	
Chili Con Carne	329
Corned Beef	331
Corned Beef Hash	334
Mammy Style Hash	335
Curried Mutton	336
Veal Loaf	337
Jellied Veal	
Roast Mutton	338
Roast Veal	338
Tongue, Beef	338
Irish Stew	338
Potted Meat	339
Potted Beef	341
Potted Ham	341
Luncheon Tongue	
Luncheon Tongue in Six-Pound Vacuum Cans	
Potted Tongue	343
Sausage Meat	
Pork Sausage Meat	344
Sausage Meat	344
Vienna Sausage	345
Poultry Products	
Boned Chicken or Turkey	
Potted Turkey, other Poultry and Game Birds	
Boned Turkey and Turkey Jelly	352
Chicken a la King	
Chicken and Noodles	
Whole Chicken	.353
Potted Chicken	
Roasted Chicken	
Chicken in Jelly	.356
Stewed Chicken	
Roasted Turkey	.357

CHAPTER 6. — Continued	
Roasted Duck	357
Roasted Goose	357
Roasted Guinea Fowl	357
Roasted Small Game Birds	357
Other Meat Products	357
Rabbit Meat	357
Horse Meat	359
Canned Meats used by the Armed Forces	360
Specifications and Quality Requirements	360
Ration Items	362
Beef Stew	
Meat Balls and Spaghetti	363
Fried Ham	
Ham with Candied Sweet Potatoes	365
Chopped Ham and Eggs	365
Canned Hamburgers	366
Canned Pork Sausage	366
Canned Chop Suey	367
Chill Con Carne with Beans	368
Canned Luncheon Meat	
CHAPTER 7. CANNING OF SOUPS	
Soup Stock	
Plain Soup Stock	
Bouillon	
Condensed Bouillon	
Consomme	
Barley Soup	
Bean Soup	375
Chicken Soup	375
Chicken Gumbo Soup	
Clam Soup	377
Cream of Asparagus Soup	
Cream of Celery Soup	
Cream of Pea Soup	
Green Turtle Soup	378
Julienne Soup	
Macaroni Soup	
Mock Turtle Soup	379
Mulligatawny Soup	380

XIV PROCESSING PROCEDURES FOR CANNED FOOD PRODUCTS

CHAPTER 12. — Continued	
Cocktail Ketchups	517
Chili Sauce	517
Pizza Sauce	518
CHAPTER 13. EVAPORATED MILK	521
Introduction	521
Definition	521
General Description Of Operations	522
Manufacture Of Evaporated Milk	524
Milk Supply	524
Clarification	525
Balance Tank	525
Standardization	526
Evaporation	527
Homogenization	
Cooling And Filling	
Sterilization	
Storage	
Evaporated Skim Milk	
Evaporated Filled Milk	531
A STATE OF THE STA	
CHAPTER 14. CANNED MEAT AND VEGETA	BLE SALADS533
Introduction	533
Raw Ingredients	533
Dressings For Canned Salads	
Formulas	
Starch Paste	534
Salad Dressing	534
German Style Potato Salad	535
American Style Potato Salad	
Canned Meat Salads	536
Chicken Salad	536
Canned Macaroni Salad	537
American Style Macaroni Salad	537
APPENDIX	539
GLOSSARY	561
SUBJECT INDEX	593