

*ADVANTAGES AND
DISADVANTAGES OF
CANNING*

INTRODUCTION:

- ◉ Canning is a process of preserving a foodstuff achieved by the application of a thermal sterilization procedure in a hermetically sealed container.
- ◉ Unlike other common methods of preservation canning alters the nature of the material significantly forming almost new product because of the various treatments the raw materials are subjected to, and the various additives used in processing

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- ◉ Canning involves heating process to destroy the spoilage organisms and elimination of the possibility of post-process reinjection by enclosing the container and hermetically sealing it before subjecting to heating .

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- It is widely employed for long term preservation of a wide variety of food materials.
- Canning continues to be one of the very important methods of food preservation .

ADVANTAGES OF CANNING:

- ◉ Canned food is safe to eat .
- ◉ Canned food can be stored at room temperature for a long period of room temperature.
- ◉ Canned food is concentrated food and fully edible with no wastage.
- ◉ Canned food has a longer shelf life.
- ◉ Canned food can be maintained in uniform quality.

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- ◉ Canned food is easy for handling ,transportation and storage
- ◉ Canned food is applicable to a large variety of foods .
- ◉ Canned food need no refrigeration and preservative materials.
- ◉ Canned food is protected from any contamination and reinfection by micro-organism after processing.

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- ⦿ Canned food is inaccessible to insects and pests and also immune to absorption of gases from atmosphere.
- ⦿ Canned food is available through out the year
- ⦿ Canned food is cooked food and hence instantly available for consumption with little or no further preparation for the table.

DISADVANTAGES OF CANNING:

- ⦿ Canned food is expensive.
- ⦿ Nutrition loss of food contents while processing.
- ⦿ It is unapplicable to the products which are heat sensitive in nature.
- ⦿ Unable to detect the spoilage inside the can.

CONCLUSION:

- ◉ Canning perhaps is the oldest among the scientific method of food preservation.
- ◉ Canning has the distinction of being a method of food processing that was ‘invented’ under compelling circumstances which no other method of food preservation can lay a claims on .
- ◉ Compared to several other methods of food preservation, canning is relatively of recent origin.
- ◉ However, it has become very popular and a variety of foodstuffs and their combinations are now available in Cans.

THANK YOU