GLOSSARY

Canning: The preservation of foods in the sealed containers and usually implies het treatment as the principal factor in prevention of spoilage.

Blanching: Immersing fruits and vegetables in hot water or by exposing them to live steam or hot air for a proper period of time followed by cooling.

Exhausting: Means heating the can and can contents before sealing to remove air from the can interior and prevent corrosion. It also prevents undue strains upon the can during sterilization and prevents overfilling of can contents.

Processing: The term processing used in canning technology, means heating of canned foods (fruits, vegetables and other food stuffs) to inactivate bacteria. This is also called as retorting.

D-value: The time needed to destroy 90% of the microorganisms (to reduce their numbers by a factor of 10) is referred to as the decimal reduction time or ***D-value.***

Thermal death time (TDT): By collating D-values at different temperatures, a *thermal death time* (TDT) curve is constructed.

Z-value: The number of degrees Celsius required to bring about a 10-fold change in decimal reduction time.

F-value: The time required to achieve a specified reduction in microbial numbers at a given temperature and it represents the total time-temperature combination received by a food.

Three-piece cans: They are composed of the **body** and **two ends** (bottom and lid).

Two-piece steel cans: They have a lid similar to the three-piece cans but the bottom and body consist of one piece, which is moulded from a circular flat piece of metal into a cup.

Lacquering: The process of coating of inner side of the can to prevent discolouration of the product is called as lacquering.