



Canning and Preserving of Food Products with Bacteriological Technique; A Practical and Scientific Hand Book for Manufacturers of Food Products, Bacteriologists, Chemists, and Students of Food Problems. Also for Processors and Managers of

By Edward Wiley Duckwall

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1905 edition. Excerpt: .flavor of such vegetables as corn, peas, string beans, asparagus, cauliflower, lima beans, etc. (when sterilized discontinuously), are very much superior to those of the regular canned goods, which have received 240 or 250 F. The writer has made a number of such experiments and the results are gratifying. Sterilization by electricity, such as a direct current or an alternating current or the X-rays is not reliable, and by the first two certain chemical changes are produced which are undesirable. It was hoped and claimed that the X-rays would accomplish sterilization by causing paralysis of the bacterial cells, but repeated experiments have demonstrated only failures. Sterilization by heat is the only method of value for the canning industry. There are some special products which are preserved by chemicals, but these will no doubt be regulated by pure food laws in such a manner that only...

Reviews

Absolutely among the finest book We have at any time read through. We have read through and that i am sure that i will going to read once more again later on. I found out this book from my i and dad suggested this book to find out.

-- **Alford McClure**

I actually started reading this article ebook. It is actually packed with knowledge and wisdom Its been printed in an remarkably simple way and it is only after i finished reading this pdf where in fact modified me, alter the way i believe.

-- **Prof. Uriel Witting**