

Canned sausages



Sausage

Sausage is a popular food product made from ground or minced meat, mixed with various seasonings, spices, and other ingredients. It is typically encased in a casing, which can be natural (such as animal intestines) or synthetic, and is available in a wide variety of flavors and styles.

Sausage can be made from different types of meats, including pork, beef, chicken, turkey, veal, or a combination of these.

Processing of canned sausage involves:

1. Meat selection
2. Seasoning and Flavoring
3. Stuffing
4. Cooking
5. Cooling
6. Canning
7. Retorting
8. Cooling & labeling
9. Storage



Next →



Canning process

Sausage canning essentially includes three main operations: can filling, exhaustion, and heat treatment.

Sterilized products must be heated to reach an internal temperature of at least 101 °C (heating temperature of 121 °C) and are shelf-stable.

- Heat penetration is affected by the solid:liquid ratio as well as the distribution of solid within the can. 30% of the can volume must be a liquid (brine or sauce) in order to allow good heat transfer.
- Headspace, approximately 0.5% of the total can volume, must also be taken into consideration in thermal calculations.
- Exhaustion is carried out by evacuation of air from the headspace and the bulk of the food. Exhaustion is necessary to achieve good heat penetration and the desired sterilization temperature.



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