

 **CANNED FOOD**



VEGETABLE PRESERVES

Vegetable preserves are foods that have been processed and stored to extend their shelf life. The process involves treating the vegetables with salt, vinegar, sugar, or other preservatives to inhibit bacterial growth and prevent spoilage. This can include pickling, canning, or dehydrating vegetables. include pickling, canning, or dehydrating vegetables.

- Pickling involves soaking vegetables in a brine solution, typically made of vinegar, salt, and spices.
- Canning involves heating vegetables in airtight containers to kill bacteria and create a vacuum seal that prevents spoilage.
- Dehydrating involves removing vegetable moisture to inhibit bacterial growth and prevent spoilage.



Market Scope

- The market scope for vegetable preserves is quite broad, as these products have a wide range of applications and appeal to various consumer demographics.
- The global market for vegetable preserves is expected to grow steadily over the next few years, driven by increasing demand for convenient and healthy foods, rising awareness about the benefits of preserving food, and growing interest in ethnic cuisines.

Many companies produce vegetable preserves, ranging from small artisanal producers to large multinational corporations. Some of the major players in the market for vegetable preserves include:

1. The Kraft Heinz Company
2. Del Monte Foods Inc.
3. Bonduelle Group
4. B&G Foods, Inc.
5. Nestle S.A.
6. H.J. Heinz Company
7. Mt. Olive Pickle Company, Inc.
8. Pinnacle Foods Group LLC
9. The J.M. Smucker Company

