

Mushroom Canning



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- ✓ Mushroom Canning is a method of preserving mushroom in which the food contents are processed and sealed in an airtight container (jars like Mason jars, and steel and tin cans).
- ✓ Canning provides a shelf life typically ranging from one to five years, although under specific circumstances it can be much longer.
- ✓ sound, succulent, fresh mushroom by proper trimming, washing, and sorting and is packed with the addition of water in hermetically sealed containers and sufficiently processed by heat to assure preservation of the product.
- ✓ Salt, or monosodium glutamate, or both may be added in a quantity sufficient to season the product. Ascorbic acid (Vitamin C) may also be added to improve the shelf life.

Process flow chart for Mushroom Canning

CANNING OF MUSHROOMS



Button mushroom



Wash



Cut the stock



Immerse in KMS Solution (0.5%)



Blanch in citric acid solution and cool
(Blanching time 5 min., 0.1-0.2% CA, improves colour)



Fill in plain cans(200g/lb can)

CANNING OF MUSHROOM (Cont.d)



Add hot brine solution
(1-2% salt + 0.1% citric acid).



Exhaust

(heating at 80°C temperature,3-5 min.)



Seaming



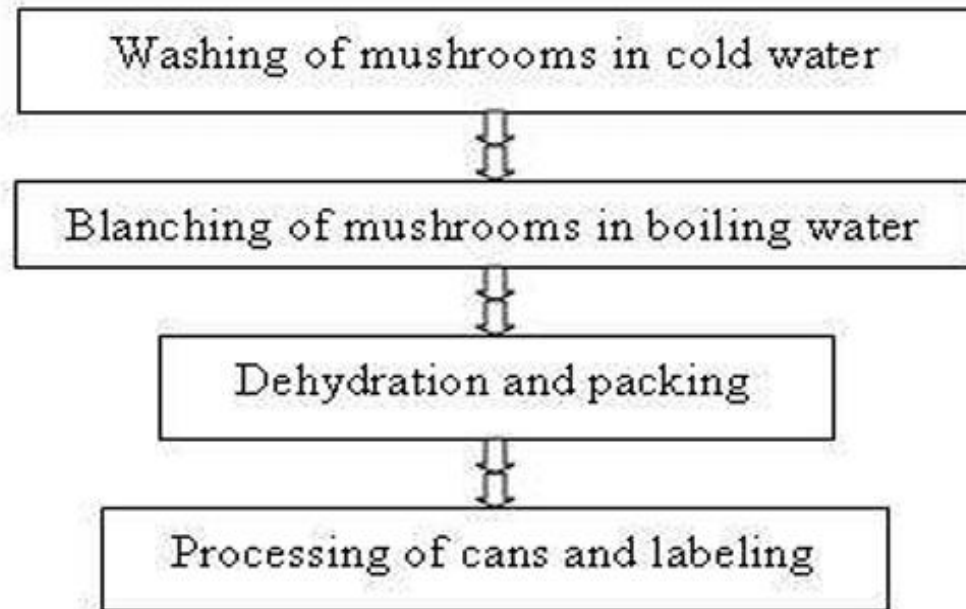
Pressure processing
(Autoclave/Retort,10-15lbs,15-20 min.)



Labeling and storage

- ✓ Containers are jars like Mason jars, and steel and tin cans.
- ✓ Canning provides a shelf life typically ranging from one to five years,

Mushroom Canning process Chart



Uses of Canned Mushroom

- ✓ Mushroom is used as an ingredient in a number of dishes such as curries, sandwich, soup etc.
- ✓ The canned mushrooms can be added to salads, rice preparations and as a delectable topping on pizzas.
- ✓ The canned mushrooms can be used for various Indian recipes like mushroom matar (with peas), tandoori mushroom (grilled mushrooms) or even mushroom biryani.



Health Benefits of Canned Mushroom

- ✓ Mushrooms are legendary in providing a wealth of nutrients ranging from protein, fiber, B vitamins, and vitamin C, to calcium and other minerals.
- ✓ The mushrooms have been shown to boost heart health; lower the risk of cancer; promote immune function ward off viruses, bacteria, and fungi; reduce inflammation; combat allergies; help balance blood sugar levels and support the body's detoxification mechanisms.

CANNED MUSHROOM



Drying Machinery

Mushroom Dryer

- Dry Mushroom at optimum temperature
- Automatic control of air, temperature, humidity for best product quality
- Varying capacity of Mushroom dryer is available



Vacuum Refrigerator

Vacuum Refrigerator

- For storage purpose, immediate cooling of mushroom at 4⁰C within 3-4 minutes
- No need of wash mushroom for shelf life & whitening
- Capacity vary from 300 Lt to 1000 Lt



Spawn Production Unit



Autoclave and Shakers



Laminar Air flow

Dome shaped shed (Low investment)



Mushroom growing racks and Spraying Tree



Bag Filling Machine



Packaging

PACKAGING MACHINERY



Can Washing Machine:



Can Filling Machine

PACKAGING MACHINERY



Can Sterilizer Machine



Can Seamer

Packaging

Tin containers

- Tin cans are made of thin steel plates of low carbon content.
- it is lightly coated on both sides with tin metal.
- coat the inside of the can with some material (lacquer) that prevents discoloration but does not affect the flavor or wholesomeness of the contents.
- This process is known as "lacquering".



Glass Bottle for Primary Packaging

- Gradually packed in glass bottles under different brand names appeared in the market, and became popular.
- The trend started in Maharashtra and Gujarat. They looked hygienic and appealed to the brand conscious upper class.



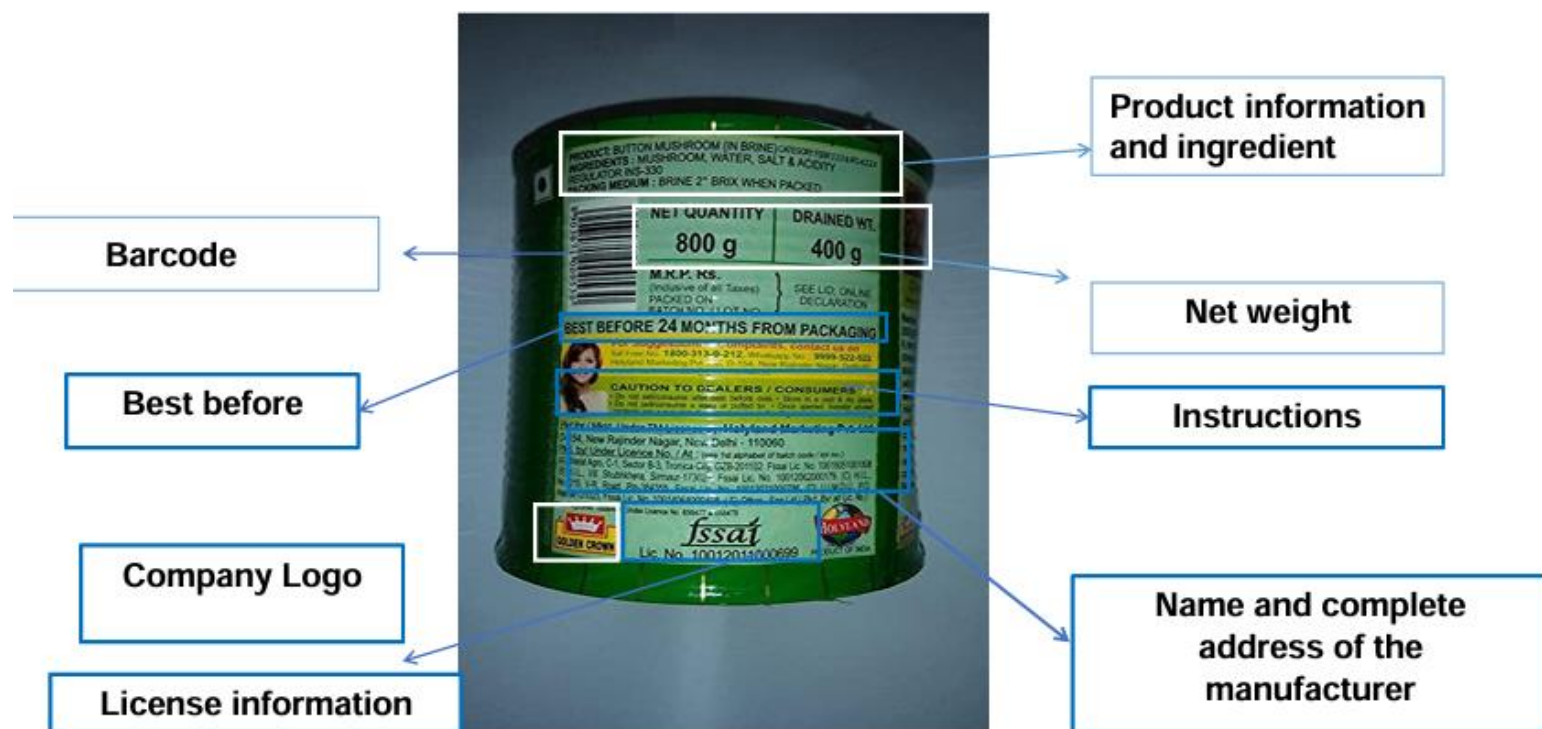
Packaging

Shelf Life of Product:

- Foods stored at 50°F to 60°F (which is optimal) will last longer than foods stored at higher temperatures.
- Heat absolutely destroys food and its nutritional value.
- Too much moisture promotes an atmosphere where microorganisms can grow.
- Too much oxygen can deteriorate foods and promote the growth of microorganisms.
- Exposure to too much light can cause deterioration of foods.
- Most expiration dates on canned Mushrooms can range from 1 to 4 years.



LABELLING OF CANNED MUSHROOM



Spoilage

SPOILAGE OF CANNED PRODUCTS

