SCHEDULED PROCESS

PRODUCT INFORMATION

Product name	Preserved vegetables & Pork
Net weight	1000g
Packing size	360×260×35mm
Container type	Flexible pouch
Processing method	Still(horizontal, perforated, dividers/racks)
Finished pH	5.90
Heating medium	Water Immersion

CRITICAL FACTORS

Fill method	By hand
Container position in retort	Horizontal
Max. res. Air	100CC
Min overpressure	step1:0.12MPa; step2:0.15MPa; step3:0.18MPa
Max weight (Fill)	1030g
Max thickness of particle	30mm
Max thickness in retort	35mm

SCHEDULED PROCESS

Sterilization phase	**1**	**2**	**3**		**1**	**2**	**3**	
Lowest initial temperature (℃)	**25**				**35**			
Minimum heating time (min)	**5**	**2**	**3**		**5**	**2**	**3**	
Sterilizing temperature (℃)	**100**	**110**	**120**	**121**	**100**	**110**	**120**	**121**
Sterilizing time（min）	**10**	**30**	**25**	**24**	**10**	**30**	**23**	**22**
F0 value（T=121℃, Z=10℃）	**5.0**							