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Schedule #2
Report #080826-3**Ball Method Alternate Process Schedule**

Company: Highland Dragon Enterprise
 Product: Tuna Fillets In Brine & Broth and/or Water (with or without non-functional VB)
 Container Size: 402 x 206 x 102 2-P Club Can
 Process: Still Steam Processing

Critical Factors:

1. Maximum flake meat = 16.6% of tuna meat fill weight
2. Two piece cans processed with can layer dividers to prevent nesting
3. Product preparation & formulation consistent with heat penetration test Samples

jh value = 1.05

z-value = 10.0

Data File: 8VHDHP01.DAT

fh value = 16.6

jc value = 1.41

Container No.: 3

F₀ = 5.0 minutes

m+g = 100

I.T., °C	Retort Temp., °C	Calculated Process Time (Minutes)	Suggested Process Time (Minutes)
25.0	112.0	65.64	66.0
25.0	113.0	57.36	58.0
25.0	114.0	51.03	52.0
25.0	115.0	45.64	46.0
25.0	116.0	41.16	42.0
30.0	112.0	65.21	66.0
30.0	113.0	56.94	57.0
30.0	114.0	50.61	51.0
30.0	115.0	45.23	46.0
30.0	116.0	40.75	41.0
35.0	112.0	64.76	65.0
35.0	113.0	56.49	57.0
35.0	114.0	50.17	51.0
35.0	115.0	44.79	45.0
35.0	116.0	40.32	41.0

