



INTERNATIONAL FOOD TECHNOLOGY, LTD.

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Schedule #2
Report #080826-2

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Ball Method Alternate Process Schedule

Company: Highland Dragon Enterprise
Product: Tuna Fillets In Oil With or Without Chili (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 = 0.92

z-value = 10.0

Data File: 8VHDHP03.DAT

fh value = 25.3

jc value = 1.41

Container No.: 24

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	77.42	78.0
25.0	113.0	69.22	70.0
25.0	114.0	62.10	63.0
25.0	115.0	56.48	57.0
25.0	116.0	51.85	52.0
30.0	112.0	76.77	77.0
30.0	113.0	68.58	69.0
30.0	114.0	61.46	62.0
30.0	115.0	55.85	56.0
30.0	116.0	51.23	52.0
35.0	112.0	76.08	77.0
35.0	113.0	67.90	68.0
35.0	114.0	60.79	61.0
35.0	115.0	55.19	56.0
35.0	116.0	50.57	51.0

