

Retort Checks

Retort Canning Process Indicator

*For steam pressure cooking
of low-acid foods*

- **Assure compliance with prescribed cooking cycle** Chemical indicator turns from purple to green when exposed to saturated steam for the prescribed time/temperature shown on the selection chart.
- **Signals errors in processing time/temperature or a malfunction of equipment** Chemical indicator will not complete its colour change to green if an error in the cook has occurred.
- **Meets guidelines for the safe production of “Heat Preserved Foods” Department of Health Section 16.3.4.**
The basic principles are:
 - a. A heat sensitive indicator marked with the basket number and sufficient information to fully identify that basket of product.
 - b. A large, easily visible marker to identify at a glance the process status and product scheduled process group.

A typical system uses a heat sensitive card or tape which is marked by the basket loader with the sequential basket no., date, product/line code plus any other critical information such as time of starting to fill basket.
- **Provides a permanent record of processing**
- **Range of time/temperature indicators**
Available for various cooking processes (see selection chart).

