

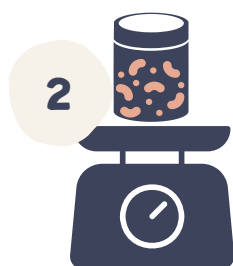
STEPS TO FOLLOW FOR CANNED PRODUCT COMPARATIVE ASSESSMENT



1

MEASURING THE HEADSPACE

Measure the headspace from the top of the brine to the surface that covers the product.



2

WEIGHT OF THE FULL CAN

This is the first step in calculating the net weight (weight of the product + brine).



3

DRAINING THE PRODUCT

Wait for 1 to 2 minutes to ensure that the product is well drained.



4

WEIGHT OF THE EMPTY CAN

This is the second step in calculating the net weight (weight of product + brine).



5

NET WEIGHT OF THE PRODUCT

This is the final step in calculating the net weight. The weight of the full can (brine + solids) minus the weight of the empty can.

$$\text{Weight of the product with can (g)} - \text{Weight of the empty can (g)} = \text{Net weight of the product (g)}$$



6

WEIGHT OF THE DRAINED PRODUCT

Weight of the solid content.

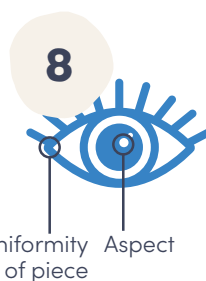


7

FILL RATE

Percentage of drained solids.

$$\frac{\text{net weight after draining (g)}}{\text{net weight before draining (g)}} = \text{solid content weight}$$



8

VISUAL



9

TASTE



10

SODIUM

