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Literature cited

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PART VI. STUDIES ON THE CAUSE OF THE SPRINGER OF CANNED MACKEREL.

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The writers have studied the cause of the springer of canned salmon, and made it clear that the mechanism of the happening of the springer of canned salmon as follows: In the machine packing, tail meat or other meat blocks are cross-packed leaving the clearance in meat. To the surface of the meat is added some crushed meat, then pressed by the flat of the hand in order to make a clean appearing top. The gas in the clearance in the meat is expanded by the change of the atmospheric temperature, with the result that the end of the can is bulged. These facts have been demonstrated by also using mackerel as in "The studies on the cause of the springer of canned salmon". To prevent the occurrence of the springer some clearance must be left between the can wall and the meat or there must be longer exhausting as described in the previous Report.⁽¹⁾

Literature cited

- (1) E. Tanikawa and Y. Inoue (1951): Bull. of the Faculty of Fisheries, Hokkaido University (in English), Vol. 2, No. 2, p. 118.

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