

CANNED PRESERVATION

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Thanks to pre-sterilized food, packed in a light and airtight cans, food to be preserved for a long time.

Canned food can be transported worldwide, enabling us to enjoy exotic products as well. Canning refers solid and liquid foods.



Cans come in small to very large diameters with the filling opening always at the top. Modern versions may have a plastic or metal washer or cap, the earlier generations were machine-sealed and could only be opened with a special can opener.

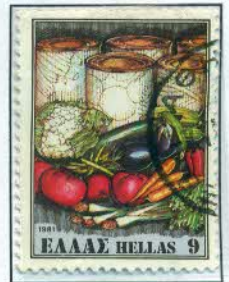


Meter Stamp Pitney Bowes Model R1940 maple leaf



The typical features of a Lausitzer tin are a rounded top and bottom and a cylindrical ribbed side.

Numbered meter stamp Franotyp "C", date without dots, rate valid for business papers



Canned foods can spoil if the can is dented or bulged, due to increased pressure on the food, with the risk of botulism.

If the can is left in the sun too long, it can explode. An intact, properly stored can keeps the food fresh for a very long time.

Libby's preserves had a Ø of 10 cm, H 11 cm, material thickness 0,25mm, a standard size for many preserves. Publibel nr 1241 from 1954.05.22 with rate 1,20 BF as valid from 1952.12.15 to 1957.09.30