



A French postage stamp in honour of the great inventor Nicolas Appert.

1790S FRENCHMAN NICOLAS APPERT PIONEERED THE PROCESS OF FOOD CANNING

The process of canning was pioneered in the 1790s when a French confectioner, Nicolas Appert, discovered that the application of heat to food in sealed glass bottles preserved the food from deterioration.

In about 1806 Appert's principles were successfully trialed by the French Navy on a wide range of foods including meat, vegetables, fruit and even milk.

1810 ENGLISHMAN PETER DURAND PATENTS THE FOOD CANNING PROCESS

Based on Appert's methods of food preservation the packaging of food in sealed airtight tin-plated wrought-iron cans was first patented by an Englishman, Peter Durand, in 1810.

Parry's tin of roasted veal contained instructions to open the can - "Cut round on the top near to the outer edge with a chisel and hammer".*

It was said a good worker could produce four cans in one day. Cans are now manufactured at around 400 per minute.

1815 CANNED FOOD REACHES AUSTRALIA

Canned foods were greatly favoured by early explorers. Beginning in 1814 canned foods were sent to distant British colonies.

1840s CANNING COMMENCES IN AUSTRALIA

Sizar Elliot was the first food canner in Australia. In 1846 he opened a small canning factory in Sydney's Charlotte Place, now known as Grosvenor Street.

By 1869, manufacturers in Queensland were exporting over one million kilograms of canned meat each year. In Victoria, around Shepparton, SPC produced 430,000 cans of fruit in 1917 and in 1925 Ardmona's first year of canning produced nearly 3 million cans of fruit.

In late 1892 Scottish immigrant George T Proudfoot started the Mildura Fruit Preserving Company (MFPC). In a villa site in San Mateo Avenue, Mildura, MFPC assembled a canning works from the most modern appliances available. The plant was capable to producing 15 hundredweights (just over 50kg) of canned fruit a day, along with 15 hundredweights of jam.

Buying from local growers MFPC canned apricots, peaches, nectarines, figs and other fruits and vegetables. MFPC's 'Mallee' brand of canned vegetables were exhibited at the Intercolonial Food and Wine Exhibition of 1894, trading as the Swallow & Ariell Ltd. Fruit Preserving Works in 1897 until the business was sold in 1900.

Edgell & Sons first began canning asparagus in 1926 at Bathurst and Heinz & Company began producing baked beans in tomato sauce at Richmond, Victoria on October 1, 1935.

AUSTRALIAN ADVANCES

During World War II the Australian canned food industry expanded rapidly and new products, such as cauliflower, brussels sprouts and whole tomatoes were canned. By 1957 Australia had its own tinplate manufacturing plant.

Today some 30 canning companies operate throughout Australia and produce over 1000 different types of canned foods for the Australian market and for export. The estimated retail value is around one billion dollars each year.



Can of roast veal taken on Parry's voyage to the Arctic in 1824.

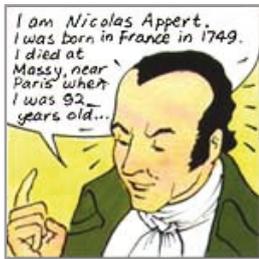


19th century can of soup c.1856.

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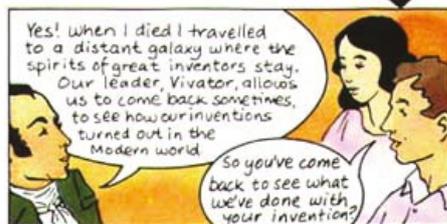
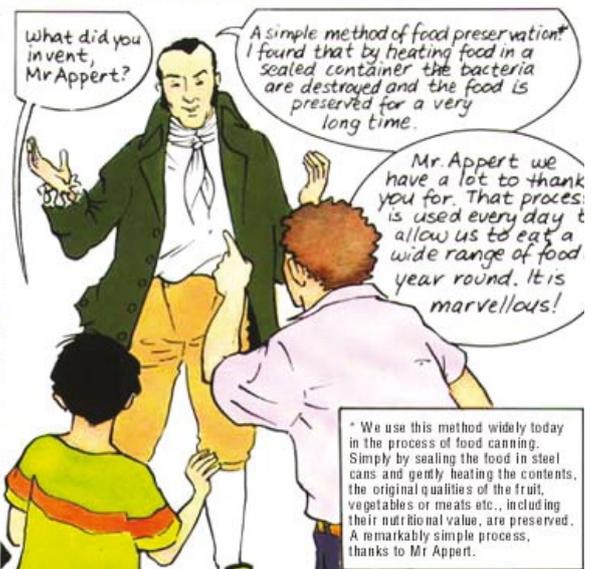
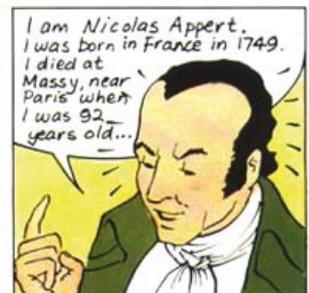
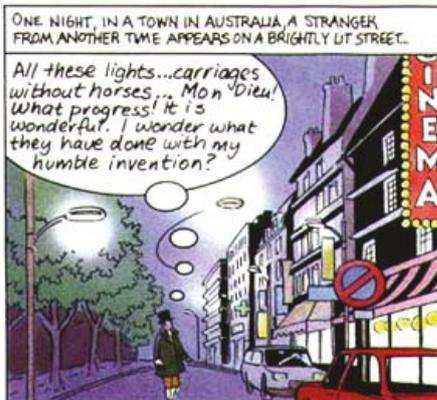


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The comic book version of the amazing return of inventor, Nicolas Appert.

THE BRILLIANT INVENTION OF NICOLAS APPERT



* We use this method widely today in the process of food canning. Simply by sealing the food in steel cans and gently heating the contents, the original qualities of the fruit, vegetables or meats etc., including their nutritional value, are preserved. A remarkably simple process, thanks to Mr Appert.

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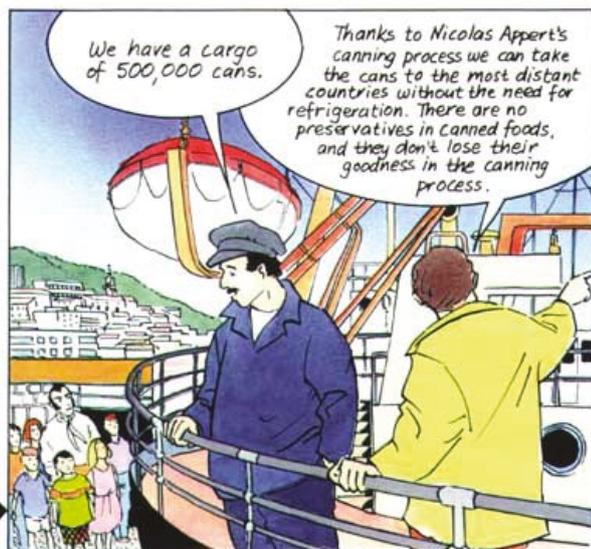
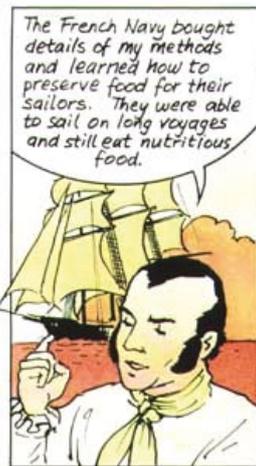
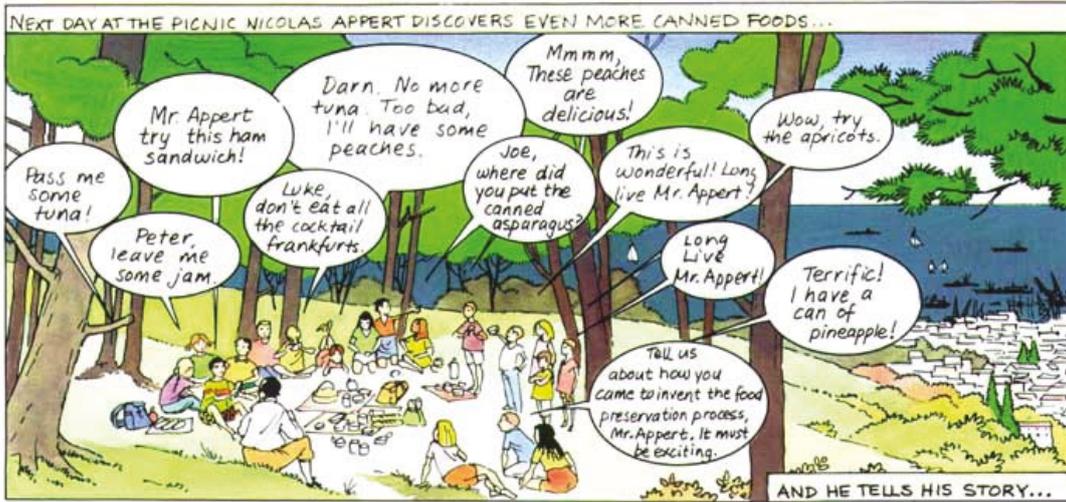


MR. APPERT HAS NEVER SEEN TELEVISION SO THE FAMILY SWITCH IT ON DURING DINNER...



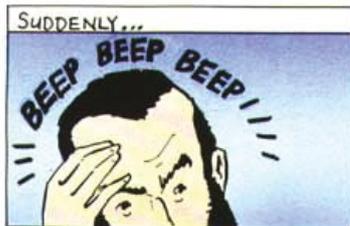
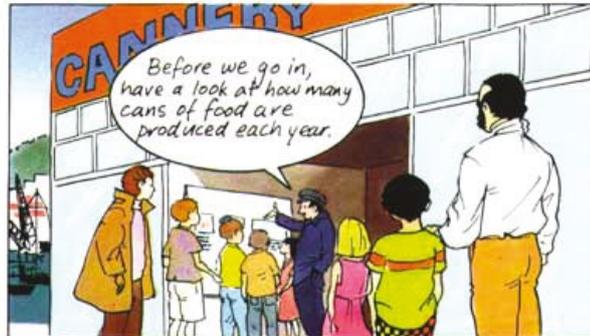
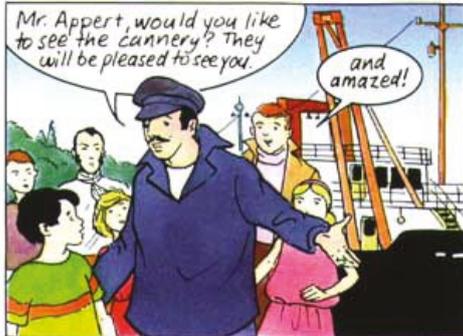
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