

A B S T R A C T

The possibility of devising a system for canning Callaloo was investigated. Various formulations and thermal treatments were tested initially. The processing conditions providing the best results were 240^oF for 45 minutes and 250^oF for 35 minutes, with the former giving the better product. Consumer-acceptance trials were conducted and the results analysed statistically; the acceptance was of a high order. The products showed no change in quality after 12 weeks.